



# The JEWISH WOMAN'S COOKBOOK

275 Wonderfully imaginative ways to serve  
delectably delicious food by *Sarah Lee Margolis*





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275 WONDERFULLY IMAGINATIVE  
WAYS TO SERVE  
DELECTABLE, DELICIOUS FOOD



*by*  
SARAH LEE MARGOLIS

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CULINARY ARTS PRESS  
*P.O. Box 1182, Reading, PA*

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*To my friends:*

Just so you may know how and why this cookbook came about, my daughter has offered to share with you her personal letter of explanation. My sincere wish is that you will derive much pleasure from your hours in the kitchen with my “Jewish Woman’s Cookbook.”

*Sarah Lee Margolis*

*Dear Diane:*

*At last the cookbook is completed and ready for you to enjoy!*

*After your grandmother’s death, I set out to compile for you a simple, sentimental little keepsake of recipes which had belonged to Mae, many of which I am certain you associate with home, your childhood, and your love for Mae. (Do you remember how people sometimes thought it strange that you called your grandmother Mae and you would say, “But everybody calls her Mae, even mother”?) Does it surprise you to know that I, too, remember many of Mae’s recipes since I was a little girl? It was going to be a simple little book containing recipes for sweets only which I would appropriately title “Sweet Memories.”*

*However, changes took place. You married a “Nice Jewish Boy.” You began to ask how to make chopped liver, brisket, matzo balls, and other things—not just sweets. Your Ray likes to EAT. It was at this point that I felt compelled to put together for you all of Mae’s favorite recipes. Many, as you know, are original; others were collected through the years from friends. All have been carefully tried and tested and enjoyed over and over again.*

*Surely you must remember the Passover Seders, the traditional Friday night suppers and Holiday meals which Mae prepared and served with loving care. Will you ever forget how the Temple community called upon her, and her pleasure at serving on the kitchen brigade? Her delight at discovering and perfecting a new recipe? Her eagerness to cater?*

*Now with this cookbook as a guide, you too can be a “Balobusta.” It’s your legacy, Diane, and mine.*

*Mother*

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# More Than 5,000 Years of Good Cooking

(Reckoned from the Year 3,761 B.C.)

**T**HROUGH THE YEARS since the founding of our country, Jewish families in America have enjoyed a superb cuisine based largely on the outstanding dishes of the nations from which they had emigrated. Their cooking achieved a delectable mastery of foreign flavors, while their new way of life retained much of the best of their religious and cultural heritage.

From Czechoslovakia came dumplings, cabbage and sauerkraut dishes, and the widespread use of poppy seed in desserts; from Poland, the classic pirogen, mushroom dishes, and pickled fish; Germany supplied potato pancakes, sweet-and-sour specialties, and fruit soups; Hungary introduced goulash and strudel; Holland brought herring dishes and thick soups; and Austria contributed such things as rich and creamy desserts, paprikas, and breaded meats. Rumania was the source of tasty meat and vegetable stews; the Near East and Middle East offered eggplant preparations; and from Russia came borscht, blintzes, and kasha, to name but a few imports of culinary magnificence. Many of these dishes were ingeniously modified and improved during the wanderings of the Jewish people.

Wherever Americans of other faiths have been privileged to enjoy good Jewish cooking, as guests in hospitable Jewish homes or in fine restaurants, they have acclaimed its hearty excellence and savory appeal. Cabbage soup, goulash, sweet-and-sour pot roast, kreplach, strudel, cheese cake; all are as deservedly famous and as highly regarded as such regional U.S. favorites as New England clam chowder or southern fried chicken.

It is the purpose of THE JEWISH WOMAN'S COOKBOOK to help you re-create comparable delights in your own kitchen. It provides a dependable, inspiring guide for those who would explore the wondrous

ways of the skillful Jewish homemakers who evolved a notable cuisine and urged every visitor, "Sit, sit. Eat a little something."

Food has always been important in the Jewish home, not only for itself but as a gift from the Lord. Many traditions cluster about historic Biblical events that are the basis for such annual observances as the traditional meals served at Passover and Chanukah celebrations.

Although this is not a strictly kosher cookbook, many of the recipes conform to dietary laws. Such ingredients as fats, for instance, are selected to avoid the mixing of dairy and meat products, but homemakers may substitute their preferred shortenings.

You may be surprised to find how many of the traditionally Jewish products called for in these pages are on sale at your favorite supermarket. Or check the classified telephone directory for food stores that feature such specialties as matzos, matzo meal, sour salt (citric acid crystals), chicken fat, etc.

We hope this book will be used and enjoyed by good cooks everywhere. Each recipe has been kitchen-tested and taste-tested by Mae, Mother, "Dear Diane," or by appreciated editors of the Culinary Arts Institute who carefully checked to assure perfect cooking results. THE JEWISH WOMAN'S COOKBOOK can add exciting flavor and new variety to the meals you prepare for your family and guests.







# PASSOVER

Passover (Pesach) is a joyous eight-day holiday and warm family celebration commemorating the freeing of the Israelites and the exodus from Egypt. The observance of Passover follows ancient customs which blend spiritual folklore with the history of the Jewish people. Since there is extra preparation for Passover meals, Jewish homemakers are especially busy at this time.

On the eve of the first and second days of Passover, the Seder is observed. A specially prepared table is set, radiant with cloth, silver, and candles. A ceremonial plate which holds the Seder symbols . . . three whole matzos covered with a napkin, bitter herbs (usually horseradish), charoses (a mixture of nuts,

apples, and wine), greens (parsley, lettuce, or watercress), a roasted shankbone, and a roasted hard-cooked egg . . . is placed in front of the person who is to conduct the service. The symbols are explained during the service. A glass of wine is placed before each person and a large goblet is placed at the center of the table. It is customary to drink four glasses of wine during the service. After the service a traditional Seder meal is served.

Because of dietary restrictions during the eight days of Passover, meals are different from those of the remainder of the year. Foods containing baking powder and yeast are forbidden, as well as legumes such as dried peas, dried beans, and grains. Flour is replaced with matzo meal, matzo meal cake flour (finely ground matzo meal), or potato flour (starch). Many families customarily limit their menus to fleishig (meat and poultry) and pareve (eggs, fish, fruits, or vegetables) foods during the holiday. A handsome variety of prepared Kosher foods and beverages labeled for Pesach or Passover use is readily available in shops and markets.

## SEDER MENU

Gefilte Fish	Prepared Red Horseradish
	Chopped Chicken Livers
	Chicken Soup with Mandlen for Passover
	Roast Chicken with Matzo-Filbert Stuffing
Giblet Gravy	Browned Potatoes
	Avocado and Orange Salad
	Matzos
	Passover Wine Sponge Cake
Passover Wine	Black Coffee or Tea

## PASSOVER MENUS

Breakfast	Lunch	Dinner
<p>Broiled Grapefruit Half Matzo Meal Pancakes Preserves      Sour Cream Milk      Coffee or Tea</p>	<p>Cheese and Mushroom Matzo Kugel Tossed Green Salad Honey French Dressing Strawberries Brown Sugar      Sour Cream Milk      Coffee or Tea</p>	<p>Chopped Eggplant Essig Fleisch (Sweet-Sour Pot Roast) Noodles      Broccoli Spears Matzos Fresh Pineapple Coconut Macaroons Black Coffee or Tea</p>
<p>Chilled Tomato Juice Scrambled Eggs Matzos Butter      Cream Cheese Milk      Coffee or Tea</p>	<p>Two-Tone Gefilte Fish Mold Buttered Green Beans Passover Nut Bread Whipped Cream Cheese Fresh Fruit Cup Milk      Coffee or Tea</p>	<p>Beef Broth Mandlen for Passover Broiled Lemon Dipped Chicken Sliced Carrots      Baby Beets Matzo Farfel Muffins Vegetable Margarine Chocolate Filbert Sponge Cake Black Coffee or Tea</p>
<p>Chilled Orange Juice Matzo Brei Cinnamon Sugar      Jelly Fried Beef Strips (Pure Beef Bacon) Black Coffee or Tea</p>	<p>Chilled Vegetable Juice Apple Filled Passover Blintzes Sour Cream Milk      Coffee or Tea</p>	<p>Spinach-Rhubarb Borscht Sea-of-Galilee Whitefish Carrot Potato Charlotte Molded Avocado-Kumquat Salad Matzos Passover Jelly Roll Milk      Coffee or Tea</p>



## To Our Mae

*The many recipes herein compiled,  
In Mae's own longhand had been filed,  
Tried and tested, every one,  
To please her daughter, spouse, and son.*

*Though modern in most other ways,  
From morn till night she'd cook, some days,  
To prepare as best as she knew how,  
The dishes you may sample now.*

*Every thing was good; from soup to steak,  
And Oh! when Mae began to bake . . .  
Like kids we begged for doughnut holes;  
And a feather could slice her breads and rolls.*

*Mae's compliments were: "Seconds, please,"  
A request she'd fill at lightning speeds,  
And thirds, and fourths—well, that's enough.  
We'd leave Mae's table nicely stuffed.*

*Some delicious American-Jewish blends,  
Some are hers; some are friends'.  
So that every page will be a true surprise,  
I've made no attempt to categorize.*

*As you use this book from day to day,  
Remember; It's an affectionate tribute to  
Our Mae.*

J.A.E.



# APPETIZERS

## CHOPPED LIVER

*Mae's secret for making delicious chopped liver was, I believe, in the fact that she used beef liver.*

- 1 lb. beef liver, sliced, rinsed and patted dry on absorbent paper
- 4 onions, chopped
- Rendered chicken fat
- 8 hard-cooked eggs, quartered
- Salt
- Pepper

Sauté the liver and onions in hot chicken fat in a skillet until onions are nice and brown. Remove from pan; reserve drippings. Put liver and onions through a food grinder along with the eggs. Add reserved drippings and mix thoroughly.

Add salt and pepper to taste. (This calls for quite a bit of pepper to make it tasty.) Mix in enough chicken fat to make a paste of good spreading consistency. Chill in refrigerator for about 4 hours to allow flavors to blend.

Serve on **crackers** or on crisp **salad greens** as an appetizer.

*About 3½ cups*

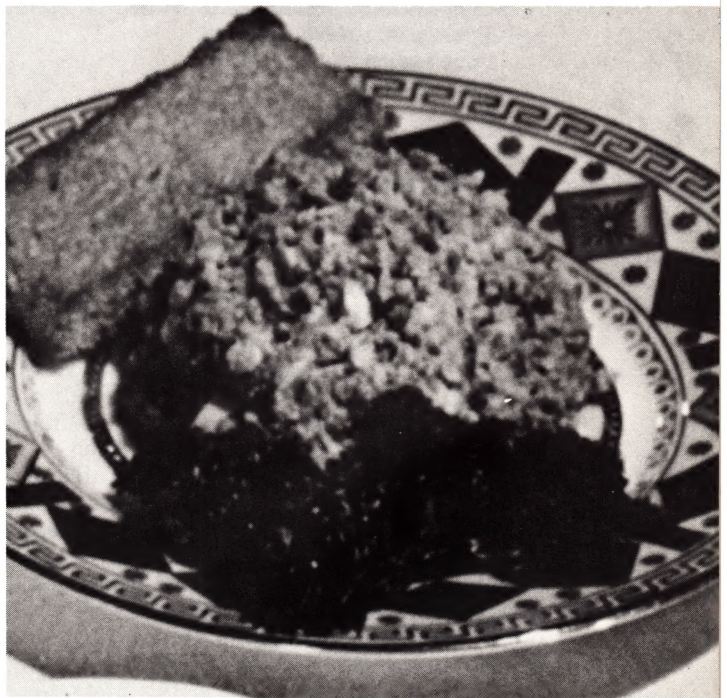
## Chopped Chicken Livers

Follow recipe for **Chopped Liver** (this page) substituting 1 lb. **chicken livers** for beef liver. Sauté ½ lb. **mushrooms** in chicken fat until lightly browned. Grind 4 or 5 sprigs of **parsley** with liver, onions, eggs, and mushrooms. Blend ½ teaspoon **dry mustard**, ½ teaspoon **paprika**, ¼ teaspoon **nutmeg**, ¼ teaspoon **cloves**, and ¼ tea-

spoon **ginger** with salt and pepper; add to liver mixture. Chill and serve as an appetizer or canapé, or use as a filling in Kreplach (page 15).

*About 4 cups*

An individual serving of Chopped Chicken Livers is garnished with parsley sprigs and accompanied by a slice of Melba toast.



## CHOPPED HERRING

- 1½ lbs. salt herring fillets
- 1 tart apple, cored and pared
- 1 medium onion
- 2 hard-cooked eggs
- 2 slices white bread, crusts removed, and torn in pieces
- 3 tablespoons cider vinegar or 2 tablespoons lemon juice
- 2 tablespoons salad oil
- 1 teaspoon sugar
- ¼ teaspoon pepper

Soak herring in water 12 hrs. or overnight, changing water at least twice. Drain well. Chop herring, apple, onion, and eggs together, or put all through a food grinder using a fine blade.

Soak bread in vinegar or lemon juice and add to herring mixture together with remaining ingredients. Chop until smooth and well blended. Chill.

Serve very cold as an appetizer, canapé spread, or fish course served on crisp lettuce leaves.

*About 4½ cups*

## CHEESE PASTRY ROLL-UPS

- ½ cup butter, softened
- 4 oz. cream cheese, softened
- 1 cup regular all-purpose flour
- ½ teaspoon salt
- 1 egg
- 2 tablespoons milk

Cream butter and cream cheese until fluffy. Blend in a mixture of flour and salt until dough is smooth. Chill thoroughly—overnight is not too long.

When ready to use, take a small ball of dough about the size of a golf ball. Roll very thin into rectangular shape on a lightly floured surface. Spread with chopped **ripe olives**, chopped **stuffed olives** or sardine paste made by blending 3 mashed **sardines** into 1 pkg. (3 oz.) softened **cream cheese** and seasoning with **lemon juice**. Roll up jelly-roll fashion. Repeat until all dough is used.

Brush tops of rolls with a mixture of the egg fork beaten with the milk. Bake at 400°F. 15 to 20 min., or until light brown. (If desired, roll-ups may be prepared ahead of time and refrigerated until ready to bake.) Cut into slices while hot and serve immediately.

*About 3 doz. slices*

## CHOPPED EGGPLANT

*This appetizer can be served with either milchig (dairy) or fleischig (meat) dishes.*

- 1 medium eggplant
- 1 onion, quartered
- 12 pitted ripe olives
- ¼ cup olive or other cooking oil
- 3 tablespoons lemon juice
- ¼ teaspoon sugar
- Salt
- Pepper

Place whole eggplant in baking dish in a 350°F. oven; bake about 1 hr. or until skin is wrinkled and soft. Remove from oven; plunge into cold water until cool enough to handle. Remove stem and skin and discard. Cut eggplant into pieces.

Combine eggplant, onion, and olives in chopping bowl; add remaining ingredients and chop until vegetables are in fine pieces and well blended. Chill. Serve on **crisp greens**; garnish with **tomato wedges** and **ripe olives**.

*About 2½ cups*

## KOSHER DILL PICKLES

- 1 teaspoon mixed pickling spices
- ¼ teaspoon mustard or celery seed
- 1 bay leaf
- 1 clove garlic, split
- ¼ teaspoon powdered alum
- 50 firm cucumbers (about 3½ in. long)
- 12 to 14 dill flower heads
- 5 qts. water
- 1 cup salt (not iodized)

Sterilize six or seven 1-qt. jars. In each jar place the first five ingredients in the amounts listed.

Scrub cucumbers thoroughly, rinse, and drain. Fill jars half full with cucumbers. Add a dill flower head to each jar. Continue filling jars to top with cucumbers; top with second dill flower head.

Add salt to water; heat, stirring, until salt dissolves. Cool. Pour over cucumbers in jars, covering to within ½ in. of top.

Seal jars according to manufacturer's directions. Store in a cool dry place in such a fashion as to allow air to circulate on all sides.

Pickles are ready to eat in about a week when they have lost their bright cucumber green color and attained a dull yellowish pickle green.

*6 or 7 qts. pickles*



### SPICED PICKLED PRUNES

*This is the way Mae perked up the lowly little uninteresting prune. Good with meat!*

- 1 lb. dried prunes
- 1 cup water
- ½ cup vinegar
- ½ cup sugar
- 2 teaspoons whole cloves
- 1 teaspoon whole allspice
- 3 sticks cinnamon, broken in small pieces

Place prunes in a wide-bottom saucepan. Add remaining ingredients; stir.

Bring to boiling, reduce heat and simmer, covered, 20 min. or until prunes are soft and plumped. Stir occasionally to keep prunes covered with syrup. If necessary to concentrate liquid, uncover pan during last few minutes of cooking. Serve hot or cold. *About 4 cups prunes*

### SENFURKEN

(Ripe Cucumber Pickles)

- 16 large ripe cucumbers
- 2 qts. water
- 1 cup salt (not iodized)
- 1 teaspoon mustard seed
- 1 teaspoon grated fresh horseradish
- 1 bay leaf
- 1 small hot red pepper
- 1½ qts. cider vinegar
- 5 cups packed brown sugar
- 1 tablespoon whole cloves
- 1 3-in. stick cinnamon

Wash and pare cucumbers; cut in halves lengthwise and remove seed section. Cut into 2 x 1-in. strips and place in a large bowl or crock. Let stand 12 hrs. or overnight in a brine made of water and salt. Drain.

Sterilize four 1-qt. jars. In each jar place mustard seed and next three ingredients in the amounts listed.

Bring vinegar, brown sugar, and spices tied in a spice bag to boiling; add cucumber strips. Simmer until cucumbers begin to look transparent but are still crisp.

Remove cucumber strips with a slotted spoon and pack into prepared jars. Remove spice bag and pour pickling syrup over cucumbers, filling jars to within ½ in. of top. Seal according to manufacturer's directions. Cool on wire rack before storing. *4 qts. pickles*



An engraved pewter Purim plate with inscription on rim: sending portions to one another, and gifts to the poor.

### LOX-CREAM CHEESE SPREAD

- 2 cups dairy sour cream
- 1 pkg. (8 oz.) cream cheese, softened
- ½ lb. lox, cut in thin strips
- ¼ cup chopped chives or sliced green onions

Beat sour cream into cream cheese until smooth and fluffy. Blend in lox and chives or onions. Lightly pack mixture into a 1-qt. mold or into several individual molds. Chill.

Unmold on serving plate, garnish with **parsley sprigs**, and surround with assorted **crackers**.

*About 4 cups spread*

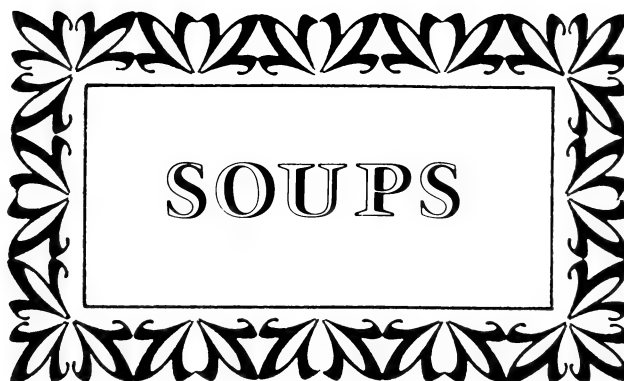
### ISRAELI CHUMOS

*Very popular in Israel, this dish was introduced by Jewish refugees from Arab countries.*

- 1 cup water
- 1 cup sesame seed
- 3 tablespoons lemon juice
- 1 clove garlic, cut in pieces
- ¾ teaspoon salt
- ⅓ teaspoon pepper
- ⅓ teaspoon cayenne pepper
- 1 can (1 lb. 4 oz.) chick peas (garbanzos), drained, reserving liquid
- 1 tablespoon minced parsley

Put first seven ingredients in blender. Cover; blend until seeds are ground and mixture is smooth. Add chick peas, a few at a time, blending until smooth after each addition. If mixture is too thick, thin with reserved liquid. Chill.

Mound mixture on a flat plate; sprinkle with parsley. Garnish with **ripe olives** and **radish roses**. Serve with **matzos** or **soda crackers** for dipping. *About 3 cups dip*



# SOUPS

## MEAT BORSCHT

*Borscht should have a sweet-sour flavor so it may be necessary to adjust the seasonings to obtain a flavor that pleases your family.*

- 8 young beets with tops
- Water
- 2 onions, grated
- 2 lbs. brisket of beef
- 1 or 2 marrow bones
- 1 clove garlic, split
- 1/3 cup lemon juice or 1/2 teaspoon citric acid crystals
- 1/4 cup packed brown sugar
- 2 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 2 eggs, fork beaten and strained

Leaving 2 in. of stem on beets, remove tops and reserve. Scrub beets thoroughly and cover with cold water in a large saucepot. Bring to boiling; simmer 15 min. or until tender enough to pierce with a fork. Remove beets with a slotted spoon, reserving liquid; slip skins from beets and put through fine bladed food chopper.

Wash reserved beet tops; chop fine. Mix with chopped beets and grated onion. Cover and set aside.

Add enough water to beet liquid remaining in saucepot to make 2 qts. liquid. Add brisket, bones and garlic; bring to boiling and skim. Reduce heat and simmer, covered, 2 hrs. or until meat is tender.

Add reserved beet mixture and next four ingredients to soup. Simmer 15 minutes. Correct seasoning.

Remove garlic, bones and meat. Serve meat

separately or cut into small pieces and return to soup.

Gradually add a little hot soup to beaten eggs, beating to prevent curdling. Slowly pour egg mixture into soup, stirring constantly. Cook over medium heat 5 min., or until thickened.

Garnish soup with crumbled **matzos** or sliced **hard-cooked egg**. A small boiled potato may be added to each soup dish before serving, if desired.

*About 3 qts. soup*

## PLUM BORSCHT

- 2 lbs. fresh purple Italian plums, fully ripe
- 3 cups cold water
- 1/4 cup honey
- 1 tablespoon lemon juice
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1 stick cinnamon, broken in pieces
- 1 teaspoon whole cloves
- 2 tablespoons cold water
- 2 teaspoons cornstarch
- 1 pt. heavy cream
- 1/2 teaspoon almond extract

Quarter and pit plums. Place in a large saucepot with next five ingredients. Add cinnamon and cloves tied in a spice bag. Bring to boiling. Reduce heat; simmer 15 min. or until plums are tender.

Blend water and cornstarch; slowly pour into soup, stirring constantly. Bring to boiling; cook, stirring 2 to 3 min. until thickened and clear. Remove from heat. Remove spice bag; stir in cream and extract. Chill. Stir thoroughly before serving.

*About 1 1/2 qts. soup*



## CABBAGE SOUP

- 1 lb. beef shank cross cuts
- 2 or 3 marrow bones
- 1 cup chopped onion
- 2 qts. water
- 1 small head cabbage, shredded
- 3 tablespoons salt
- 3 tablespoons sugar
- ½ cup lemon juice
- 1 tablespoon rendered chicken fat
- 2 tablespoons regular all-purpose flour
- Snipped parsley

Place meat, bones and onion in a large heavy saucepot. Add water and bring to boiling; skim foam off top. Cover and simmer about 1½ hrs., or until meat is tender. (The longer it takes to cook, the better it is.) Remove bones and cut meat into small pieces; return meat to soup.

Meanwhile, sprinkle cabbage with salt and let stand while soup is cooking. Pour boiling water over cabbage and drain thoroughly.

Add drained cabbage to soup when meat is tender. Cook, uncovered, over low heat about 45 minutes. Add sugar and lemon juice; cook 15 min. longer.

Meanwhile, melt fat in a skillet; add flour. Stir over medium heat until flour becomes a deep brown in color. Gradually add some of the soup, stirring until smooth. Bring to boiling; cook 2 min. stirring constantly. Slowly pour flour mixture into soup, stirring constantly to prevent lumping.

Add more salt or sugar to taste, if desired. Pour into individual serving bowls; sprinkle with parsley.

*About 3 qts. soup*

## HOT CABBAGE BORSCHT

- 2 lbs. brisket of beef, cubed
- 1 or 2 marrow bones
- 2 onions, quartered
- 2 qts. water
- 1 head cabbage (about 3 lbs.), coarsely shredded
- 3 tablespoons salt
- 1 can (1 lb. 4 oz.) tomatoes
- ⅓ cup lemon juice or ½ teaspoon sour salt (citric acid crystals)
- ¼ cup packed brown sugar
- ½ teaspoon pepper

Place meat, bones, onion and water in a deep saucepan. Bring to boiling; skim. Reduce heat,

cover, and simmer about 1½ hrs. or until meat is tender.

Meanwhile, sprinkle shredded cabbage with salt and let stand while soup is cooking. Pour boiling water over cabbage and drain thoroughly.

When meat is tender, add drained cabbage and cook, uncovered, 20 min. or until cabbage is just tender. Add last four ingredients and simmer 10 min. to blend flavors. Correct seasoning. Remove bones and serve soup very hot.

*About 3 qts. soup*

## CHICKEN SOUP

- 1 chicken, 4 to 5 lbs.
- Chicken feet (the feet add strength to the soup, so use as many as you can get)
- Chicken giblets
- 4 qts. boiling water
- 1 tablespoon salt
- 4 peppercorns
- 2 onions, quartered
- 3 carrots, pared and sliced
- 3 stalks celery with leaves, sliced
- 2 leeks, sliced
- 4 large sprigs parsley
- 2 bay leaves, crushed

Clean the chicken, feet, and giblets thoroughly. Trim excess fat from chicken and cut chicken into quarters. Place chicken, including feet and giblets, in a large saucepot with remaining ingredients. Cover; bring to boiling. Reduce heat and simmer 1 hr. or until chicken is tender. Skim occasionally as necessary.

Remove chicken and serve as the main entree, or save it for use in casseroles, salads, or sandwiches.

Pour soup through a fine sieve, discard vegetables, feet, and giblets. Chill; remove hardened layer of fat. Reheat soup before serving.

Serve with cooked rice, noodles, kreplach, matzo balls, or other soup accompaniments.

*About 3 qts. soup*

## Flanken Soup

Follow recipe for **Chicken Soup** (this page) substituting 2 lbs. **beef flank** or **brisket** and 2 or 3 marrow bones for chicken, chicken feet, and giblets. Decrease water to 3 qts. and add 1 **parsnip** and 1 **turnip**, both pared and diced, along with other vegetables.

## BORSCHT

*Daddy was always looking for something cold to drink. Mae kept this in the refrigerator most of the time.*

- 10 small beets
- 1½ qts. water
- 2 teaspoons salt
- ¼ teaspoon sour salt (citric acid crystals)
- 2 tablespoons sugar
- 1 egg yolk, fork beaten
- ½ cup milk

Wash, pare and dice beets. Put into a large saucepan; add water and bring to boiling. Add salt, sour salt and sugar. Simmer, uncovered, until beets are tender. Taste and correct the seasoning.

Slowly add a blend of beaten egg yolk and milk to hot soup, stirring constantly to prevent curdling. Cook over medium heat 5 min. or until thickened. Chill thoroughly.

When ready to serve, garnish each serving with a large dollop of **dairy sour cream**.

*About 1½ qts. soup*

**NOTE:** This borscht can be made without the milk and egg yolk and is really quite delicious. Serve with sour cream, too.

## SPINACH BORSCHT

- 1½ qts. water
- 1 lb. fresh spinach, cleaned, drained, and coarsely chopped
- 1 cup chopped onion
- 2 teaspoons salt
- ⅛ teaspoon pepper
- ⅓ cup lemon juice or mild vinegar
- ¼ cup packed brown sugar
- 1 cup dairy sour cream
- 1 cucumber, diced

Combine first five ingredients in a large saucepan. Bring to boiling; reduce heat and simmer 10 min., or until spinach is tender. Add lemon juice or vinegar and sugar. Simmer 5 min. longer. Taste and correct seasoning. Chill.

Serve cold with spoonfuls of sour cream and cucumber.

*About 2 qts. soup*

## Spinach-Rhubarb Borscht

Follow recipe for **Spinach Borscht** (this page) adding 2 cups **finely chopped young rhubarb** with

spinach. Omit lemon juice and add 1 tablespoon **cider vinegar** with sugar. Tint a delicate pink with **red food coloring**, added a drop at a time.

## BARLEY AND MUSHROOM SOUP

- 1 oz. dried sliced mushrooms
- ¼ cup pearl barley
- 2 carrots, pared and diced
- ½ cup chopped celery
- 2 qts. water
- 2 teaspoons salt
- ½ teaspoon pepper
- ¼ cup butter
- 2 onions, chopped
- 2 tablespoons regular all-purpose flour
- ½ cup cream or milk
- ½ cup dairy sour cream
- Snipped parsley

Wash mushrooms thoroughly. Cover with water and soak 2 hours. Drain.

Combine drained mushrooms and next six ingredients in a large heavy saucepot. Bring to boiling, reduce heat, cover, and simmer about 1½ hrs., or until mushrooms are tender.

Cook onion 10 min. in melted butter in a skillet, stirring occasionally. Add flour; cook and stir until brown. Gradually add cream or milk; stirring constantly. Bring to boiling; cook 1 to 2 minutes. Blend cream mixture, then sour cream into soup, stirring constantly. Heat thoroughly; do not boil.

Serve sprinkled with parsley.

*About 2 qts. soup*

## BEEF SOUP

- 3 lbs. beef shank
- 3 qts. water
- 1 can (15 oz.) tomato sauce
- 1 onion, sliced
- 1 tablespoon salt
- ¼ teaspoon peppercorns
- 1 bay leaf
- Celery leaves
- Parsley sprigs

Put beef, water, and tomato sauce into a large saucepan. Bring to boiling and skim; add the remaining ingredients. Cover and simmer 2 hrs. or until meat is tender.

Remove beef and strain soup. Chop beef and return to soup. Serve with **matzo balls**.

*About 3 qts. soup*



Lighted candles enhance this lovely table setting and a dinner menu beginning with wine, beef soup, matzo balls and crackers.

### BEAN AND BARLEY SOUP

- 1 cup dried lima beans
- 1 lb. beef short plate or brisket
- ½ lb. marrow bones
- 2½ qts. boiling water
- 2 teaspoons salt
- ½ teaspoon pepper
- ¼ cup pearl barley
- 2 onions, chopped
- 2 potatoes, pared and diced
- 2 carrots, pared and diced
- 2 stalks celery, diced

Soak beans in cold water to cover overnight; or wash beans thoroughly, cover with water, bring to boiling, remove from heat, cover and soak 2 hours. Drain.

Combine meat and next four ingredients in a large saucepot. Bring to boiling, reduce heat and cover. Cook slowly 45 minutes.

Add beans, barley and vegetables. Bring to boiling again, reduce heat, cover and simmer about 1½ hrs., or until meat and beans are tender. Skim if necessary while cooking.

Remove bones; cut meat into pieces and return to soup. Serve hot. *About 3 qts. soup*

NOTE: If a very smooth soup is desired, puree mixture in a food mill or electric blender before returning meat to soup. Reheat before serving.

### WINE-CHERRY SOUP

- 1½ cups water
- ¼ cup honey
- ½ teaspoon salt
- 1 qt. (2 lbs.) fresh dark sweet cherries, pitted
- 1 lemon, thinly sliced
- 1 3-in. stick cinnamon
- 2 eggs, fork beaten and strained
- 1½ cups sweet red wine

Put first six ingredients in a large saucepot. Bring to boiling; reduce heat and simmer 10 min., or until cherries are tender.

Gradually add a little of the hot mixture to the strained beaten eggs, beating constantly to prevent curdling. Slowly pour egg mixture into cherry mixture, stirring constantly. Cook 5 min. over low heat, or until slightly thickened. Pour in wine; remove cinnamon stick and lemon slices. Chill.

Serve cold garnished with **mace-flavored whipped cream**. *About 1½ qts. soup*

### SAUERKRAUT SOUP

- 2 tablespoons rendered chicken fat
- 2 lbs. beef flank or brisket, cut in pieces
- 2 onions, chopped
- ½ lb. mushrooms, chopped
- 2 or 3 beef bones
- 2 qts. water
- 1 lb. sauerkraut
- 2 teaspoons salt
- ½ teaspoon pepper
- 2 potatoes, pared and diced
- 2 carrots, pared and sliced

Heat fat in a heavy saucepot. Cook the meat until browned, adding the onion and mushrooms the last 5 min. of browning. Stir occasionally to keep ingredients from sticking.

Add next five ingredients; bring to boiling. Reduce heat and simmer, covered, 2 hrs. or until meat is almost tender.

Add potatoes and carrots and cook 20 minutes. Remove bones; cut meat into small pieces and serve in soup. *About 3 qts. soup*



### LENTIL SOUP

2 cups lentils, washed and drained  
2½ qts. beef broth  
2 tablespoons rendered chicken fat  
2 onions, chopped  
2 carrots, pared and sliced  
2 stalks celery, sliced  
1 tablespoon salt  
¼ teaspoon pepper  
1 bay leaf  
1 tablespoon lemon juice  
6 all-beef frankfurters, sliced  
Snipped parsley

Add drained lentils to broth in a large saucepot. Cover and simmer 1 hour.

Brown onion in hot fat. Add with next five ingredients to lentil mixture. Simmer, covered, 2 hrs., or until lentils are tender.

Discard bay leaf; force lentil-vegetable mixture through a sieve or food mill. Return to saucepot and stir in lemon juice. Add frankfurters and simmer until heated through, about 10 minutes. Sprinkle each serving with parsley.

*About 2 qts. soup*

NOTE: Two cups green split peas may be substituted for the lentils.



### MATZO BALLS

*These matzo balls are delicious cooked around a brisket of beef roast instead of potatoes—they brown from the gravy. We always thought of this as one of Mae's special treats!*

2 tablespoons rendered chicken fat  
¼ teaspoon salt  
½ teaspoon chopped parsley  
2 eggs, well beaten  
½ cup matzo meal (about)

Mix chicken fat and next two ingredients. Add eggs and beat until blended. Mix in enough matzo meal to make a thick, but not dry, batter. Shape into balls the size of a walnut and refrigerate until thoroughly chilled, at least 1 hr.

When ready to use, drop into boiling soup, cover and cook 15 min. or until matzo balls rise to top.

*About 1 doz. matzo balls*

### LUCKSHEN (Noodles)

*Do not make noodles in damp, humid weather, because they won't dry.*

2 eggs, fork beaten  
½ teaspoon salt  
2 cups regular all-purpose flour

Mix eggs and salt; add to flour and mix thoroughly with the hands until dough leaves the sides of the bowl. Add more flour if needed. (Dough should be fairly stiff and not cling to the hands.)

Place dough on a lightly floured board or canvas and knead well until smooth and elastic. Divide dough into balls; roll out and stretch until paper thin. Let stand about 30 min., or until noodle sheets feel dry, but not brittle. Loosely roll up jelly-roll fashion and cut cross-

wise into very thin strands. Toss lightly to separate, and let stand about 1 hr., or until completely dry.

Store in tightly covered jars or plastic bags. When ready to use, drop into rapidly boiling salted water or soup and cook 10 minutes.

*About 6 cups noodles*

NOTE: Dough may be cut in any desired shape—squares, broad noodles, small circles. It may also be deep fried and then added to soup.

### Kreplach

Prepare recipe for **Luckshen** (page 14); roll out as for noodles but do not dry. Cut into 3-in. squares and place 1 heaping teaspoon of one of the suggested fillings in the center of each square. Fold dough in half to form triangles. Press edges firmly together with the tines of a fork. Drop into boiling salted water or soup and cook 15 min. or until kreplach rise to top. If cooked in water, drain before adding to soup. They may be served as a meat accompaniment, also.

*About 2 doz. kreplach*

NOTE: Before adding to soup, kreplach may be fried after they have been cooked in water and drained. Fry in butter if the filling is milchig or in chicken fat if the filling is fleischig. Use milchig-filling kreplach in a milchig-base soup; fleischig-filled ones in a fleischig-base soup. Pareve-filled kreplach may be used in either type of soup.

### FILLINGS FOR KREPLACH, PIEROGEN, PIROSHKI AND KNISHES

#### Meat Filling

- 2 cups ground leftover roast beef or cooked ground beef
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon pepper
- 1 teaspoon onion juice or 2 tablespoons browned minced onion
- 1 egg, fork beaten

Mix all ingredients thoroughly.

*About 2 cups filling*

#### Chicken Filling

Follow recipe for **Meat Filling**; substitute 2 cups finely chopped or ground **cooked chicken** for meat and add 2 tablespoons minced **parsley**.

*About 2 cups filling*

#### Potato Filling

- 2 tablespoons shortening
- 1 cup chopped onion
- $1\frac{1}{2}$  cups mashed potatoes
- 2 tablespoons snipped parsley
- 1 egg, fork beaten
- 1 teaspoon salt
- $\frac{1}{4}$  teaspoon pepper

Sauté onion in melted shortening in skillet 10 min., stirring frequently. Add next two ingredients. Cook over low heat 5 min., stirring constantly. Remove from heat and cool 10 minutes. Add remaining ingredients, blending thoroughly.

*About 2 cups filling*

#### Cheese-Potato Filling

Follow recipe for **Potato Filling** adding  $\frac{3}{4}$  cup drained **cream-style cottage cheese** with last three ingredients.

*About 2½ cups filling*

#### Kasha Filling

- 2 tablespoons shortening
- 1 cup cooked kasha (buckwheat groats)
- $\frac{3}{4}$  cup minced onion
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- 1 egg, fork beaten

Melt shortening in a skillet; add the next four ingredients and cook 5 min., stirring occasionally. Remove from heat and cool 10 min.; add egg and mix thoroughly.

*About 2 cups filling*

#### Fish Filling

Follow recipe for **Mushroom Filling** substituting  $\frac{1}{2}$  lb. **fish fillets**, cut in small pieces, for mushrooms. Sauté fish and onion in melted **shortening** 15 min., stirring occasionally.

*About 1½ cups filling*

#### Cheese Filling

- 2 tablespoons butter
- 6 scallions, sliced
- 1 cup cream-style cottage cheese, drained
- 4 oz. cream cheese, softened
- $\frac{1}{4}$  cup dairy sour cream
- 1 egg, fork beaten
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon white pepper

Cook scallions in melted butter in a skillet 5 min., stirring frequently. Beat remaining ingredients together until smooth. Add scallions and blend.

*About 2 cups filling*

### Mushroom Filling

- 3 tablespoons butter
- ½ cup finely chopped onion
- ½ lb. fresh mushrooms, chopped
- 2 tablespoons minced parsley
- ¼ teaspoon crushed tarragon
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 hard-cooked egg yolks, mashed
- 2 tablespoons dairy sour cream

Sauté onion and mushrooms in melted butter in a skillet 10 min., or until mushrooms are lightly browned.

Stir in next four ingredients. Remove from heat; blend in egg yolks and sour cream. Cool.  
*About 2 cups filling*

### Vegetable Filling

- 3 tablespoons shortening
- 1 cup chopped onion
- ½ cup thinly sliced green pepper
- 1 cup shredded cabbage
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 2 tablespoons snipped parsley

Melt shortening in skillet. Add next five ingredients. Cook 10 min., stirring frequently. Stir in parsley and cool.  
*About 2 cups filling*

### MANDLEN (Soup Nuts)

- 2 eggs
- 1 tablespoon cooking or salad oil
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup regular all-purpose flour (about)

Beat eggs until frothy; add oil and a mixture of baking powder and salt, beating until blended. Add only enough flour to egg mixture to make a soft dough. Knead until smooth.

Divide dough into small portions and roll each portion between floured hands into pencil-thin strips. Cut into ½-in. pieces.

Place in a greased baking pan and bake in a 375°F. oven about 15 min., or until golden brown. Shake pan occasionally so mandlen will brown evenly. Mandlen may be served immediately in soup or stored in a tightly covered jar or plastic bag for later use.

Drop into clear **chicken** or **beef soup** just before serving.  
*About 2 doz. mandlen*

### KNISHES

- 2 cups sifted regular all-purpose flour
  - 1 teaspoon baking powder
  - ¾ teaspoon salt
  - ½ cup shortening
  - 1 egg plus water to make ½ cup
- Fillings for Knishes (pages 15 and 16)*

Sift flour, baking powder and salt together. Cut in shortening until mixture is the size of peas. Mix in egg beaten with water until mixture leaves the side of the bowl. Form into four balls. Wrap and refrigerate overnight.

Working with one dough ball at a time, roll and stretch on a lightly floured surface into a very thin rectangle. Brush lightly with melted **chicken fat** or **salad oil**.

Starting 1½ in. from nearest edge, place a line of filling 1½ in. wide and 1 in. thick across the width of dough sheet. Lift the nearest flap and cover the filling; then roll the filled dough twice. Cut this part away from the remainder of the dough. Repeat process until all dough has been used. Brush tops of filled rolls with melted chicken fat or salad oil.

Slice at 1½-in. intervals. Place cut side down on well-greased baking sheets. Flatten each slice slightly.

Bake at 350°F. about 1 hr. or until lightly browned.

Serve hot as a soup accompaniment or as part of a main course.  
*About 2 doz. knishes*

### CHEESE KNAIDLACH

- 1 cup cream-style cottage cheese, drained
- 1 egg yolk, well beaten
- 2 tablespoons melted butter
- ¼ teaspoon salt
- 3 tablespoons matzo meal
- 1 tablespoon sugar (see note)
- 1 egg white, beaten stiff but not dry

Force cottage cheese through a coarse sieve or food mill. Stir in next four ingredients and sugar if used. Fold in egg white; chill 30 min.

Moisten hands and form mixture into 2-in. balls. Cook in boiling salted water 20 min., or until knaidlach rise to top. Remove with a slotted spoon and drain. Serve in a **milchig-base soup**.  
*About 2 doz. knaidlach*

NOTE: If knaidlach is to be served as a dessert, add sugar. Serve with melted butter or cinnamon-sugar and sour cream.



## EGGBALLS

- 2 hard-cooked egg yolks, mashed
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{8}$  teaspoon pepper
- $\frac{1}{8}$  teaspoon nutmeg
- 1 egg
- 2 or 3 tablespoons fine dry bread crumbs
- Fat for deep frying heated to 365°F.

Mix mashed yolks with next four ingredients and adding enough bread crumbs to hold mixture together. Form into small  $\frac{1}{2}$ -in. balls; roll in additional crumbs.

Fry in hot fat until golden. Serve immediately in clear broth soups.

*About 1 doz. eggballs*

## MANDLEN FOR PASSOVER

- $\frac{1}{2}$  cup matzo cake flour
- $\frac{1}{2}$  cup ground unblanched almonds
- 1 tablespoon potato starch
- $\frac{1}{2}$  teaspoon salt
- 3 eggs, well beaten
- Fat for deep frying heated to 375°F.

Blend first four ingredients; gradually add to well-beaten eggs, beating to form a batter that will drop from the end of a spoon.

Drop by  $\frac{1}{2}$  teaspoonfuls into hot fat. Fry for 2 min., or until lightly browned, turning once. Remove with a slotted spoon and allow to drain on paper towels. Serve immediately in soup. Or store in a tightly covered jar or plastic bag; re-heat in a brown paper bag placed in a 375°F. oven 3 to 5 minutes before serving in soup.

*About 2 doz. mandlen*

## FARFEL

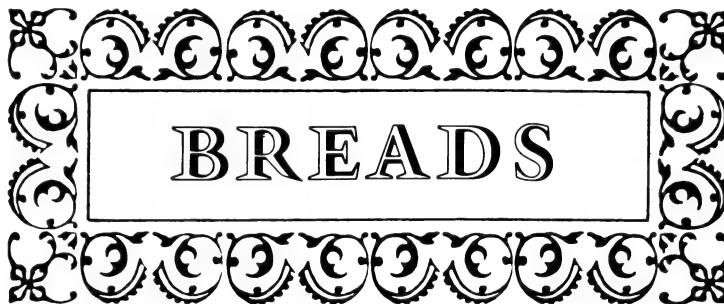
- 2 eggs, fork beaten
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  cups regular all-purpose flour

Mix eggs and salt; add to flour. Mix and knead with fingertips until all flour is incorporated and a very stiff ball of dough is formed. (More flour may be needed.) Let ball stand about 1 hr., or until dough is hard enough to grate.

Grate or very finely chop dough into small pieces about the size of barley. Toss to separate and spread thinly on a platter or cloth. Dry completely before storing in jars or plastic bags.

When ready to use, drop into boiling salted water or soup. Cook 15 minutes. Serve in soup.

*About 2 cups farfel*



## PASSOVER NUT BREAD

- $\frac{1}{2}$  cup butter
- 1 teaspoon grated lemon peel
- 1 cup sugar
- 3 eggs
- $\frac{3}{4}$  cup matzo cake meal
- $\frac{1}{4}$  cup potato starch
- $\frac{1}{2}$  cup chopped nuts
- 3 tablespoons lemon juice

Cream butter and peel until light and fluffy. Gradually add sugar, beating constantly until

thoroughly creamed. Add eggs, one at a time, beating vigorously and thoroughly after each addition.

Blend in a mixture of cake meal, potato starch and nuts. Stir in lemon juice. Turn into a greased  $7\frac{7}{8} \times 3\frac{3}{8} \times 2\frac{1}{4}$ -in. loaf pan. Bake at 350°F. 1 hr. or until cake tester inserted in center comes out clean. Cool 10 min., then remove from pan and place on a wire rack until cool.

Slice thinly and serve lavishly spread with butter.

*One loaf bread*



Raisins added to the dough for Jewish Braid make a delicious variation.

### JEWISH BRAID

*For bread reminiscent in shape of the Biblical shew bread, form dough into a rope and coil into a beehive-shaped round loaf.*

- 1¼ cups warm water, 105°-115°F.
- 1 pkg. active dry yeast
- ⅛ teaspoon powdered saffron
- 2 tablespoons vegetable shortening, melted and cooled
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 eggs
- 4 to 4½ cups regular all-purpose flour
- 1 egg yolk beaten with 1 teaspoon water
- Poppy or sesame seed

In a large mixing bowl dissolve yeast and saffron in the warm water.

Mix in the shortening, sugar, salt, and eggs. Blend in 2 cups of the flour, beating until smooth. Beat in enough of the remaining flour to form a soft dough.

Turn out onto a lightly floured surface; knead until smooth and elastic, about 10 minutes. (Dough will appear blistered.)

Place in a greased large, deep bowl; turn to bring greased side up. Cover with moisture-vaporproof material. Let rise in a warm (80°-85°F.) draft-free place until doubled in bulk, about 1 hour. Punch down and let rise again until doubled, about 45 minutes.

Divide dough into three equal portions. Using lightly floured hands, roll each piece into round strips about 15 in. long. Press the strips together at one end; braid.

Place on a greased baking sheet. Cover and let rise until doubled in bulk, about 1 hour. Brush with diluted egg yolk and sprinkle with seed.

Bake at 400°F. 10 minutes. Reduce heat to 375°F. and bake 30 min., or until browned. Cool on a wire rack. *One large braid*

### ONION ROLLS

- ½ cup warm water, 105°-115°F.
- 2 pkgs. active dry yeast
- ½ cup butter
- ⅓ cup sugar
- 1 tablespoon salt
- 1 cup dairy sour cream
- 5 to 5½ cups regular all-purpose flour
- 2 eggs
- Onion Filling (see recipe)

Dissolve yeast in the warm water; set aside.

Cream butter; add sugar and salt gradually, beating constantly until thoroughly creamed. Blend in sour cream. Beat in 1 cup of the flour. Add eggs, one at a time, beating vigorously after each addition. Mix in yeast. Using a spoon, beat in enough of the remaining flour to make dough easy to handle.

Turn dough out onto a lightly floured surface and knead until satiny and smooth. Shape into a ball and place in a greased deep bowl large enough to allow dough to double. Turn dough to bring greased surface to top. Cover; let rise in a warm (80°-85°F.) draft-free place until doubled in bulk, about 1½ hours.

Punch down and shape dough into twenty-four 2-in. balls. Place about 2 in. apart on greased baking sheets. Flatten each ball slightly, make a large indentation in center and spoon in about 1 tablespoon of the filling. Brush with remaining beaten egg (from filling) and sprinkle with **poppy** or **sesame seed**. Cover and let rise until doubled in size, about 45 minutes.

Bake at 400°F. 15 min. or until golden brown. Remove from baking sheets and serve immediately. *2 doz. rolls*

### ONION FILLING

- ¼ cup butter
- 2 cups finely chopped onion
- 2 tablespoons light cream
- 2 tablespoons fork-beaten egg (reserve remaining egg)
- ¼ teaspoon salt

Cook onion in butter in a skillet until golden; cool slightly. Blend in cream, egg and salt. Cool before using.

### Onion Flake Rolls

Follow recipe for **Onion Rolls** through the shaping and placing on baking sheets. Lightly

brush each roll with some of the **Onion Flake Topping** (see recipe). Proceed as directed for rising and baking. Immediately after removing rolls from oven, brush lightly with slightly beaten **egg white**. Return to oven for 1 min. to set glaze.

**Onion Flake Topping:** Heat 4 teaspoons **butter** in a small skillet. Add 4 to 6 tablespoons **onion flakes** (or use 4 to 6 tablespoons very thinly sliced and finely cut onion); cook until soft. Set aside.



When served hot from the oven these Onion Flake Rolls are well worth the time and effort it takes to prepare a yeast bread.

### CHALLAH

*This recipe makes two large or three small loaves. It's delicious toasted, too!*

- 3 cups warm water, 105°-115°F.
- 2 pkgs. active dry yeast
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 egg
- 8 to 10 cups regular all-purpose flour

In a large mixing bowl dissolve yeast in the warm water.

Mix in the sugar, salt and egg. Blend in 4 cups of the flour, beating until smooth. Add enough of the remaining flour to handle dough easily; mix with hands.

Turn out onto lightly floured surface; knead

until smooth and elastic, about 10 minutes. (Dough will appear blistered.) Place in a greased large, deep bowl; turn to bring greased side up. Cover with moisture-vaporproof material. Let rise in warm (80°-85°F.) draft-free place until doubled in bulk, 1½ to 2 hours. Punch down and let rise again, about 45 minutes.

For two large braids, each having small top braid, divide dough into two equal portions. Set aside one portion. Divide remaining portion into four equal pieces. Shape three of these pieces into ropes about 20 in. long; braid. Place braided loaf diagonally on greased baking sheet or jelly-roll pan. Divide fourth part of dough into three small pieces and shape into 22-in. narrow ropes; braid. Place small braid evenly down center of braid on baking sheet; tuck ends under to seal. Repeat procedure with remaining portion of dough. Cover; let rise until doubled in bulk, about 1 hour. Brush thoroughly with beaten **egg**.

Bake at 375°F. 45 to 50 min. or until deep brown. Cool on wire racks. *Two large braids*

### BUCKWHEAT LATKES

- ¼ cup warm water, 105°-115°F.
- 1 pkg. active dry yeast
- 2 cups scalded milk
- ¼ cup butter
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 cup regular all-purpose flour
- 2 potatoes, pared, finely grated and drained
- 1½ cups buckwheat flour

Dissolve yeast in the warm water; set aside.

Pour 1 cup of the scalded milk over butter, sugar and salt in a large bowl; stir until butter is melted. Cool to lukewarm. Beat in the all-purpose flour until smooth. Stir the yeast and mix in well. Cover and set aside in a warm (80°-85°F.) draft-free place 30 min. to rise.

Stir batter down. Mix in grated potato and remaining milk. Beat in the buckwheat flour until batter is smooth. Cover and let rise until doubled in bulk, about 1 hour.

Stir batter down and pour heaping tablespoonfuls onto a hot well-greased large griddle with a heat-resistant handle. Brown one side, turn over and set griddle in a 400°F. oven about 20 min., or until pancakes are cooked through. Serve immediately with **syrup** or **jam**.

*About 2 doz. pancakes*



## SWEETBREAD

*I'm sure this was Mae's favorite recipe. In fact, it was her trademark. She would take a loaf whenever friends invited her to dinner, when she visited those who were ill, and when she wanted to wish someone "Mozel Tov" or "Good Luck" in her new home. She could go to the freezer at any time unexpected company dropped in and take out a loaf to heat and serve with coffee. I can't remember a time that we were without sweetbread at home.*

- 1/4 cup warm water, 105°-115°F.
- 1 pkg. active dry yeast
- 3 egg yolks
- 2 tablespoons sugar
- 1/2 cup butter, melted and cooled
- 3/4 teaspoon salt
- 2 cups sifted regular all-purpose flour
- 3 egg whites
- 1 cup sugar
- 2/3 cup ground dark seedless raisins
- 3/4 cup finely chopped walnuts

Dissolve yeast in the warm water; set aside.

Beat egg yolks and the 2 tablespoons sugar until very thick and light-colored. Continuing to beat until well blended, pour butter in a thin stream into egg-yolk mixture. Stir in salt and then dissolved yeast. Beat in 1 cup of the flour; work in remaining flour using fingertips. Form into a ball; wrap in moisture-vaporproof material and refrigerate overnight.

When pastry is ready to roll out, prepare the filling. Beat egg whites until frothy; add the remaining sugar, 2 tablespoons at a time, beating well after each addition. Continue beating until stiff peaks are formed. Fold in the raisins and nuts.

Divide pastry in three portions. Roll out one portion on floured pastry canvas into a 20x8-in. rectangle. Pastry will be very thin. Spread one third of the filling evenly over rectangle. Beginning at narrow end, roll as for jelly roll. Repeat procedure using remaining pastry and filling.

Place rolls, seam edges down, several inches apart in an ungreased jelly-roll pan or on a baking sheet. Cover lightly and set aside at room temperature 1 hour. (Dough will rise only slightly.)

Bake at 325°F. 30 to 35 min. or until lightly browned. Let cool in pan on wire rack. If desired, glaze cakes while warm. *3 coffee cakes*

**Glaze:** Combine 3/4 cup confectioners' sugar and 1/2 teaspoon vanilla extract. Stir in 1 to 1 1/2 table-

spoons milk or cream until glaze is of spreading consistency.

## COFFEE RINGS

- 1/4 cup warm water, 105°-115°F.
- 1 pkg. active dry yeast
- 3/4 cup butter
- 3/4 cup sugar
- 1 teaspoon salt
- 3 eggs, well beaten
- 5 3/4 to 6 cups regular all-purpose flour
- 1 cup dairy sour cream
- 1/4 cup milk, scalded and cooled to lukewarm
- 1/4 cup melted butter
- 1 cup sugar
- 1 tablespoon cinnamon
- 1 cup raisins

Dissolve yeast in the warm water; set aside.

Cream the butter; add the 3/4 cup sugar and salt gradually, beating constantly. Blend in eggs and continue beating until light and fluffy. Mix in 2 cups of the flour; beat until smooth. Stir in dissolved yeast and milk, then sour cream. Add enough of the remaining flour to make a soft dough.

Turn out onto a lightly floured surface and knead until smooth and elastic, about 10 minutes. Form dough into a ball and place in greased deep bowl; turn to bring greased surface to top. Cover with moisture-vaporproof material; place in refrigerator overnight. (Dough does not rise.)

When ready to roll out the pastry, divide dough into halves. On a lightly floured surface roll each into a 18x12-in. rectangle. Brush with half of the melted butter; sprinkle evenly with a mixture of the sugar, cinnamon and raisins. Roll lengthwise as for a jelly roll. Put each roll, seam edge down, onto an ungreased baking sheet or jelly-roll pan, form into a ring and seal ends together. (Or each ring may be placed in a tubed 10-in. springform pan.) Cover lightly; let rise in a warm (80°-85°F.) draft-free place until doubled in bulk, about 1 1/2 hours.

Bake at 375°F. 30 min. or until nicely browned. Remove from oven and cool slightly on wire rack. If desired, rings may be drizzled with Glaze, opposite page. Serve warm.

*Two coffee rings*

## Fancy Coffee Rings

Follow recipe for **Coffee Rings**. After shaping into rings, snip each ring at 2-in. intervals almost to center and turn each section on its side.



Dough is snipped at regular intervals and turned on its side before baking to create a Fancy Coffee Ring.

### POPPY SEED COFFEE CAKE

- $\frac{1}{4}$  cup warm water, 105°-115°F.
- 1 pkg. active dry yeast
- 2 cups regular all-purpose flour
- 2 tablespoons sugar
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup butter
- 2 egg yolks, fork beaten
- $\frac{1}{4}$  cup scalded milk, cooled
- $\frac{3}{4}$  teaspoon vanilla extract
- $\frac{1}{8}$  teaspoon almond extract
- 1 can (12 oz.) poppy seed filling
- 7 graham crackers, crushed
- 3 tablespoons honey
- $1\frac{1}{2}$  teaspoons lemon juice
- $\frac{1}{2}$  cup finely chopped nuts
- Melted butter

Dissolve yeast in the warm water; set aside.  
Blend flour, sugar and salt. Cut in the butter

with a pastry blender or two knives. Mixing well after each addition, add the yeast and then a mixture of egg yolks, milk and extracts. Wrap dough in moisture-vaporproof material and chill 2 hours.

Meanwhile, mix poppy seed filling with next four ingredients; cover and set aside.

Divide chilled dough into two equal portions. Roll each out to about  $\frac{1}{2}$ -in. thickness. Spread each with melted butter and half of the poppy seed mixture. Roll as for a jelly roll starting with long edge and place on a greased baking sheet. Cover and let rise in a warm (80°-85°F.) draft-free place until doubled, about 2 hours.

Brush tops with slightly beaten **egg white** and sprinkle with **cinnamon-sugar**.

Bake at 350°F. about 30 min., or until lightly browned. Remove from oven to wire racks and cool slightly before slicing.

*Two coffee cakes*

### MATZO FARFEL MUFFINS

- 1 cup matzo farfel
- 2 teaspoons sugar
- 1 teaspoon salt
- 2 tablespoons vegetable shortening
- 1 cup boiling water
- 3 eggs, separated

Combine farfel, sugar and salt in a bowl. Melt shortening in the boiling water and pour over farfel mixture. Allow to cool.

Stir fork beaten egg yolks into cooled farfel mixture. Beat egg whites until stiff, not dry, peaks are formed. Fold into batter. Spoon batter into 8 well-greased muffin-pan wells, filling two-thirds full.

Bake at 400°F. about 25 min. or until muffins are golden brown. Remove from oven and run spatula around each muffin and lift out.

If not serving immediately, loosen muffins and tip slightly in wells. Keep in warm place until serving time. *8 muffins*

### TOASTED FILBERT COFFEE CAKE

- 2 cups sifted regular all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup butter
- 1 teaspoon vanilla extract
- 1 cup sugar
- 2 eggs
- 1 cup dairy sour cream

Toasted Filbert Topping (see recipe)

Blend the first four ingredients; set aside.

Cream the butter and extract. Add sugar gradually, beating constantly until thoroughly creamed. Add the eggs, one at a time, beating until light and fluffy after each addition.

Alternately add dry ingredients in thirds and sour cream in halves to creamed mixture, beating only until blended after each addition.

Spoon one half of the batter into a greased and floured 9 x 9 x 2-in. baking pan; evenly sprinkle one half of the filbert topping over batter. Spoon on remaining batter and top with filbert mixture. Bake at 325°F. about 40 min., or until cake tests done. Set pan on wire rack; cool.

To serve, cut cake in serving-sized pieces and arrange on cake plate.

*One 9-in. square coffee cake*

### TOASTED FILBERT TOPPING

- 1 cup finely chopped toasted filberts  
(to toast nuts see note, page 63)
- ⅓ cup packed light brown sugar
- ¼ cup sugar
- 1 teaspoon cinnamon

Mix ingredients; set aside.

### QUICK KUCHEN

*I've known the time when Mae would get up on Sunday morning before anyone else, stir up this kuchen and serve it for breakfast when we all came downstairs. Can you imagine waking up to such a delightful aroma!*

- 2 tablespoons butter
- ¾ cup sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1½ cups regular all-purpose flour
- 2 teaspoons baking powder
- ¾ cup milk
- ¼ cup chopped walnuts
- ½ teaspoon cinnamon
- 2 teaspoons butter

Cream the 2 tablespoons butter, ¼ cup of the sugar and extract until thoroughly blended. Add egg and beat vigorously until light and fluffy. Combine flour and baking powder. Alternately add flour mixture in thirds and milk in halves to creamed mixture, beating until just blended after each addition.

Pour batter into a greased 8-in. square pan. Crumble over top a mixture of the remaining ½ cup sugar, walnuts and last two ingredients.

Bake at 350°F. about 30 min. or until a cake tester inserted in center comes out clean. Serve while warm. *One 8-in. square cake*

### Apple Kuchen

Follow recipe for **Quick Kuchen** (this page); substitute for nut topping 6 **apples**, pared, cored and sliced, sprinkled with 1 tablespoon **lemon juice**, 2 teaspoons **sugar** and 1 teaspoon **cinnamon**. Arrange slices in rows on dough in pan. Dot with **butter** and sprinkle with additional cinnamon and sugar, if desired. Beat 3 tablespoons of **heavy cream** with 1 **egg yolk**; pour over top of apples. Bake at 325°F. about 45 min. or until a cake tester inserted in center comes out clean. Serve while warm.





A variation of Jewish Bubble Coffee Cake substitutes raisins and candied cherries for orange peel and nuts in the coating mixture.

### JEWISH BUBBLE COFFEE CAKE

- ½ cup warm water, 105°-115°F.
- 2 pkgs. active dry yeast
- ⅔ cup sugar
- 1 teaspoon salt
- 2 eggs
- 1 cup soft butter
- 4 to 4½ cups regular all-purpose flour
- 1 teaspoon baking powder
- ½ cup dairy sour cream
- 1 cup sugar
- 2 teaspoons cinnamon
- 2 teaspoons grated orange peel
- 1 cup grated walnuts (grated in a Mouli-type grater having a sharp cutting edge)
- ⅔ cup butter, melted and cooled

In a large mixing bowl dissolve yeast in the warm water.

Add the ⅔ cup sugar, salt, eggs, butter, and 2 cups of the flour mixed with the baking powder, beating until smooth. Stir in enough of the remaining flour to make a soft dough. Turn out onto a lightly floured surface and knead until smooth and elastic, 8 to 10 minutes.

Place in a greased deep bowl; turn to bring greased surface to top. Cover with moisture-vaporproof material. Let rise in a warm (80°-85°F.) draft-free place until doubled in bulk, about 2 hours.

Blend the 1 cup sugar, cinnamon, orange peel and nuts; set aside.

Punch down dough. Shape into 36 balls, each about the size of a walnut. Dip balls in melted butter; roll in nut mixture. Arrange nut-coated balls in two layers in an ungreased 10-in. tubed pan. (If pan has removable bottom, line bottom only with aluminum foil.) Cover; let rise until doubled in bulk, about 1 to 1½ hours.

Bake at 375°F. 35 to 40 min. or until deep golden brown. If desired, cover cake top with a circle of brown wrapping paper or aluminum foil when it is desired degree of brown. Cool on wire rack 10 minutes. Loosen from pan and remove.

To serve, break apart with two forks. Serve warm.

*One 10-in. tubed coffee cake*

NOTE: If desired, add coarsely chopped candied cherries and raisins to the coating mixture.

### PENNSYLVANIA DUTCH STYLE COFFEE CAKE

- 2¼ cups cake flour
- 2 cups brown sugar
- ½ cup butter or shortening, softened
- 2 eggs
- 1 cup dairy sour cream
- 1 teaspoon baking powder
- ¾ teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon

Rub flour, sugar and butter together with the back of a spoon. Set aside ¼ cup of mixture to use for topping.

To remaining mixture, add eggs, one at a time, beating after each addition until light and fluffy. Combine sour cream, baking powder, baking soda and extract. Blend into flour mixture, beating until smooth. Pour batter into a greased 13 x 9-in. pan.

Blend cinnamon into reserved topping mixture. Sprinkle over batter. Bake at 375°F. about 35 min. or until a cake tester inserted in center comes out clean. Remove from oven and cool slightly before serving.

*One 13 x 9-in. coffee cake*



### SOUR CREAM MUFFINS

- 2 cups sifted regular all-purpose flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ¼ cup butter or margarine
- ¼ cup sugar
- 1 teaspoon grated orange peel
- 2 eggs
- 1 cup dairy sour cream

Combine flour and next three ingredients; set aside.

Cream butter or margarine, sugar and peel. Beat in eggs, one at a time, until mixture is light and fluffy.

Add flour mixture in thirds and sour cream in halves to creamed mixture, beating until very fluffy after each addition. Spoon batter into small well-greased muffin-pan wells or paper baking cups filling two-thirds full.

Bake at 425°F. 15 min. or until muffins are golden brown. Remove from oven and run spatula around each muffin; lift out and serve immediately. If not serving right away, loosen muffins and tip slightly in wells. Keep in warm place.

*2 doz. small muffins*

### MANDEL BREAD

(Some people call it Almond Bread)

*More than twenty-five years ago someone gave me a recipe for Mandel Bread. It was only fair and rather tasteless. From that, Mae developed THIS recipe and I can tell you it's delicious! Just like eating peanuts, once you start you just can't stop.*

- 4 eggs, fork beaten
- 1 cup sugar
- 1 cup salad oil or melted shortening
- 1 teaspoon almond extract
- 3½ cups regular all-purpose flour
- 3 teaspoons baking powder
- 1 cup coarsely chopped almonds or walnuts

Beat eggs and sugar until thick and light in color. Add oil or melted shortening and extract

and continue beating until thoroughly mixed.

Stir in a mixture of flour and baking powder. Beat thoroughly until blended. Mix in nuts. If dough seems too soft, add a little more flour.

Shape dough into long rolls about 1 in. high and 2 in. wide. Place on greased baking sheets and bake at 350°F. 20 min. or until rolls are baked but not browned. Remove from oven; cut each roll into 1-in. slices. Coat each slice with a sugar and cinnamon mixture. Return slices, cut side down, to baking sheets and place in oven about 15 min., or until lightly browned and crisp.

*About 4 doz. slices*

### ONION BREAD SQUARES

- 1 egg, fork beaten
- 1¾ teaspoons salt
- ½ cup ice water
- 2 cups regular all-purpose flour
- 1 lb. onions, peeled and halved
- ¼ cup butter
- 1½ lbs. cottage cheese
- 2 eggs
- 2 teaspoons sugar
- 1 cup fine dry bread crumbs
- Melted butter

Add ¼ teaspoon of the salt and ice water to fork-beaten egg in a bowl. Beat in enough flour until dough is soft, but not sticky. Cover and allow to stand 2 hours.

Cover onions with boiling water in a saucepan and cook, uncovered, until very tender and water is almost all evaporated. Add the ¼ cup butter and mash onions and butter together. Cool. Mix cottage cheese with eggs, sugar and remaining 1½ teaspoons salt. Blend cheese mixture with cooled onions.

Roll dough out on a well-floured surface and stretch as for Strudel (page 81). If dough is sticky, sprinkle with some bread crumbs and allow to stand several minutes.

Cover a greased 14 x 9-in. pan with a paper-thin sheet of dough; sprinkle with melted butter and some of the bread crumbs. Cover with another layer of thin dough and repeat process for four layers. Spread cottage cheese-onion mixture thickly over top (about 1 in. thick). Cover with four more layers of thin dough separated by melted butter and bread crumbs.

Liberal drizzle melted butter on top layer and cover with crumbs. Cut into 2-in. squares and bake at 350°F. about 50 min. or until golden brown.

*28 bread squares*

## TEA KIPFEL

- ¼ cup warm water, 105°-115°F.
- 1 pkg. active dry yeast
- ¼ cup scalded milk, cooled to lukewarm
- ¼ cup plus 2 teaspoons sugar
- ½ teaspoon salt
- 2 egg yolks
- ¼ cup butter, softened
- 2 to 2¼ cups sifted regular all-purpose flour
- 2 egg whites
- 1 cup chopped dark seedless raisins
- ¾ cup finely chopped almonds
- ⅓ cup chopped candied pineapple

In a mixing bowl, dissolve yeast in the warm water. Mixing until smooth, blend in milk, sugar, salt, egg yolks, butter and half of the flour. Beat in enough of the remaining flour to make a soft dough.

Turn out onto a lightly floured surface and knead until smooth and elastic, 5 to 8 min., using additional flour if necessary. Place in a greased bowl; turn to bring greased surface to top. Cover with moisture-vaporproof material. Allow to rise in a warm (80°-85°F.) draft-free place 1 hr. or until doubled.

Punch down; roll out dough into a rectangle ¼ in. thick. Beat egg whites until stiff, not dry, peaks are formed. Spread half on dough surface (reserve remaining half for topping). Sprinkle with a mixture of the raisins, ½ cup of the almonds and pineapple. Cut into 2½-in. squares, then cut each square diagonally in half. Bring triangle corners to center; pinch to seal and place on greased baking sheets.

Top with a mixture of the reserved egg white and almonds. Cover; allow to rise about 45 min. or until very light.

Bake at 375°F. 10 min. or until lightly browned. *About 4 doz. kippel*

## Tea Crescents

Follow recipe for **Tea Kippel**. Divide dough into three equal pieces. Roll out each piece into an 8-in. circle. Spread with a portion of the beaten egg white and filling mixture. Cut circle into 12 wedges. Starting at wider edge, roll up each, and seal firmly. Form crescents and place with pointed edge down, 2 in. apart, on a greased baking sheet. Top, let rise and bake as directed. If desired, spread with Glaze (page 20).

*About 3 doz. crescents*

## POPPY SEED MUFFINS

- 2 cups sifted regular all-purpose flour
- ⅓ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 tablespoon poppy seed
- 2 eggs, well beaten
- 1 cup milk
- ¼ cup melted butter

Combine first five ingredients in a bowl. Make a well in center. Mix eggs, milk and butter. Add all at one time to dry ingredients. Quickly and lightly stir until dry ingredients are barely moistened. Batter will be lumpy and break from spoon.

Cut against side of bowl with spoon to get enough batter at one time to fill each muffin-pan well two-thirds full. Place spoon in well and push batter off with another spoon or spatula. If desired, sprinkle additional poppy seed on top of muffins.

Bake at 425°F. about 25 min. or until muffins are golden brown. Run spatula around each muffin and lift out.

If not serving immediately, loosen muffins and tip slightly in wells. Keep in warm place until serving time. *1 doz. muffins*

## MATZO MEAL PANCAKES

*Mae taught the family how to make these pancakes and then just sorta glowed when Julius took over the job as though it had been his idea in the first place.*

- 3 eggs, separated
- ½ cup milk
- ½ cup matzo meal
- ½ teaspoon salt

Beat egg yolks until thick and lemon-colored; blend in milk. Combine matzo meal and salt. Pour milk mixture into matzo meal mixture; cover and let stand at room temperature for 1 hr. to swell.

Beat egg whites until stiff, not dry, peaks are formed. Fold into matzo meal batter. Drop by tablespoonfuls onto a well-greased heated skillet. Brown on one side; turn and brown on other side.

Serve pancakes hot with **preserves, fruit sauce, cinnamon-sugar, or dairy sour cream.**

*About 4 servings*





## HAMANTASCHEN

- 1 pkg. active dry yeast
- ¼ cup warm water, 105°-115°F.
- ½ cup sugar
- 1 cup milk, scalded
- ¼ cup butter or margarine, softened
- 1 teaspoon salt
- 5 cups sifted regular all-purpose flour
- 2 eggs, well beaten
- Poppy Seed Filling (see recipe)
- 1 egg yolk
- 1 to 2 tablespoons water

Dissolve yeast in the warm water along with 1 tablespoon of the sugar. Set aside.

Pour the scalded milk over remaining sugar, the butter, and salt in a bowl; stir until butter is melted. Cool to lukewarm. Beat in 2 cups of the flour until smooth. Stir in the yeast and eggs. Beat batter until it is smooth and sheets from spoon. Blend in all but 2 tablespoons of the remaining flour.

Turn dough onto a lightly floured surface; knead until smooth and elastic, working in remaining 2 tablespoons flour.

Place in a greased large, deep bowl; turn to bring greased side up. Cover with moisture-vaporproof material. Let rise in a warm (80°-85°F.) draft-free place until doubled in bulk, about 2 hours.

Punch down dough, cover, and let rest 10 minutes. Roll dough ⅓ in. thick on a lightly floured surface. Cut into 4-in. rounds. Put a scant tablespoon Poppy Seed Filling in center of each. Moisten edges of dough with water. First form a cornucopia by bringing edges on two of three sides of round up over filling and pressing firmly together. Then bring the third side up to center and pinch edges firmly together, forming a triangle. Brush with egg yolk mixed with water.

Bake at 350°F. 20 to 25 min. or until lightly browned. Cool on wire racks.

*About 2½ doz. pastries*

## POPPY SEED FILLING

- 1 cup poppy seed
- ½ cup water
- ¼ cup honey
- 2 tablespoons sugar
- ⅓ teaspoon salt
- 1 egg, lightly beaten
- 1 teaspoon lemon juice

Put the first five ingredients into a saucepan. Stirring constantly, cook over medium heat 10 min. or until thick. Add a small amount of hot mixture to beaten egg and then stir into the remaining poppy seed mixture. Blend in the lemon juice. Cool thoroughly before using.

## BLUEBERRY COFFEE CAKE

- 2 cups blueberries, fresh or frozen (thawed)
- 2 cups sifted regular all-purpose flour
- 2 teaspoons baking powder
- 1 cup butter or margarine
- 2 teaspoons orange extract
- 1 teaspoon grated orange peel
- 2 cups sugar
- 4 egg yolks (½ cup)
- 1 cup mashed potato, cooled to room temperature
- 4 egg whites (⅔ cup)
- ¾ teaspoon salt
- Orange Cream Icing (see recipe)

Rinse (if fresh) and thoroughly drain blueberries on absorbent paper; dredge with about 2 tablespoons flour.

Blend the 2 cups sifted flour and baking powder; set aside.

Cream the butter or margarine, extract and peel. Add sugar gradually, beating vigorously. Add egg yolks, one at a time, beating until light and fluffy after each addition. Mix in mashed potato.

Add dry ingredients in thirds, beating only until blended after each addition.

Beat egg whites and salt until stiff, not dry, peaks are formed. Gently fold into the batter. Using as few strokes as possible, fold blueberries into batter.

Turn batter into greased and floured (bottom only) 3-qt. shallow oblong baking dish.

Bake at 350°F. 35 to 40 min. or until cake tests done. Cool in baking dish on wire rack. Spread with Orange Cream Icing.

To serve, cut cake into squares, rectangles or diamond-shaped pieces.

*One 13 x 8-in. coffee cake*

**Orange Cream Icing:** In a small mixing bowl beat together 1 cup confectioners' sugar, 1 teaspoon each soft butter, grated orange peel and light corn syrup, and 2 tablespoons dairy sour cream until smooth.





### LUCKSHEN KUGEL (Noodle Pudding)

*Mae came up with this variation of Julius' favorite when he was put on a milk-free diet. Another way we liked it was to omit the nuts and add 1 carton cottage cheese and ½ pt. dairy sour cream and prepare according to the following recipe.*

- 1 pkg. (8 oz.) wide noodles
- ½ cup raisins
- ½ cup broken nut meats
- ½ cup sugar
- ¼ teaspoon cinnamon
- 1 egg, fork beaten
- ½ cup butter or margarine, melted

Cook noodles according to pkg. directions; drain and rinse in cold water. (I use a colander.)

Toss noodles with remaining ingredients in a buttered baking dish until blended. Bake at 300° F. about 1 hr., or until golden brown.

*6 servings*

### MATZO BREI

*This was a luncheon treat during Passover. In later years when we were able to buy matzo all-year-round, we sometimes tried Matzo Brei. Somehow it never seemed just right to eat this except at Passover time.*

- 4 matzos
- 4 eggs
- 1 teaspoon salt
- ¼ teaspoon pepper
- 3 tablespoons rendered chicken fat or butter

Break matzos into small pieces and cover with cold water in a bowl. Soak 3 min.; squeeze out as much water as possible.

Beat eggs until thick and piled softly. Combine eggs, soaked matzos, salt and pepper.

Heat the fat or butter in a skillet. Pour matzo mixture into skillet. Fry, stirring frequently, until eggs are set and bottom is browned. Loosen edges carefully and fold in half. Slide onto a warm platter and serve hot with **cinnamon-sugar** or **jelly**.

*About 4 servings*

### SOUR CREAM PANCAKES

- 2 eggs, separated
- 2 tablespoons sugar
- ¾ teaspoon salt
- 1 cup cottage cheese, drained
- 1 cup sifted regular all-purpose flour
- ½ teaspoon baking soda
- 1 cup dairy sour cream
- ¼ cup melted butter, cooled

Beat egg yolks, sugar and salt together until thick and light colored. Add cottage cheese and beat until well blended. Alternately add a mixture of the flour and baking soda in thirds and a mixture of the sour cream and butter in halves. Allow batter to stand 10 minutes.

Beat egg whites until stiff, not dry, peaks are formed. Fold into batter. Drop by tablespoonfuls onto a hot buttered griddle or skillet to make dollar-sized pancakes.

Bake until lightly browned on one side; turn and brown other side. Keep warm until all the batter is used. Serve pancakes hot with **jelly** and **dairy sour cream**. Sprinkle with confectioners' sugar, if desired.

*About 4 servings*

### POTATO LATKES

*I can't remember ever having potato latkes for a planned meal. This was something we would decide to make on the spur of the moment... Mae would say, "Isn't there someone you can call to come eat potato pancakes with us?" and that was all I needed to hear. Grating potatoes and frying the pancakes was never a chore for Mae and we've had many wonderful Sunday night supper parties just this way.*

- 12 potatoes, grated
- 3 onions, grated
- 3 eggs, well beaten
- 1 teaspoon salt
- ¼ teaspoon pepper
- ⅛ teaspoon garlic salt
- ⅛ teaspoon baking powder

Mix grated potato and onion together; pour off excess liquid. Blend in eggs and a mixture of remaining ingredients.

Drop by tablespoonfuls onto a hot greased griddle or skillet. Fry until brown on one side; turn and brown other side.

Serve hot with **dairy sour cream** and **apple-sauce**.

*16 to 18 servings*



## CHEESE BLINTZES

*I've tried hard with "storeboughten" blintzes to recapture the taste of Mae's blintzes, but it's impossible!*

- 1 lb. cottage cheese
- 2 eggs
- 4 teaspoons sugar
- 1 teaspoon salt
- 8 saltines, crushed
- 1 cup regular all-purpose flour
- ½ cup milk
- 1 tablespoon melted butter

Mash cottage cheese well or force through a sieve. Beat in 1 egg until mixture is light. Blend in 2 teaspoons sugar and ½ teaspoon salt. Stir in crushed saltines until thoroughly blended; set aside.

Combine flour, remaining 2 teaspoons sugar and ½ teaspoon salt. Beat remaining egg until thick and piled softly; add flour mixture and mix well. Stir in milk and melted butter.

Drop 1 tablespoonful batter onto a hot buttered 6 or 7-in. skillet (my iron one is perfect). Fry until brown on one side. Turn out onto a paper towel, fried side up. Repeat process until all batter is used.

Place a heaping tablespoon of the reserved cottage cheese mixture in the center of each pancake. Roll up and fry in buttered skillet until browned; or bake in a 350°F. oven in a buttered baking dish until browned.

Serve hot with **jelly, dairy sour cream**, or sprinkle with **cinnamon and sugar**.

*About 1½ doz. blintzes*

## SOUR CREAM BLINTZES

- 1 egg
- ¾ cup dairy sour cream
- ¼ cup milk
- ⅛ teaspoon salt
- 1 teaspoon sugar
- 1 cup regular all-purpose flour
- 1 tablespoon melted butter

Beat egg and next four ingredients together until light and fluffy. Stir in flour, mixing until smooth. Blend in melted butter.

Drop 2 tablespoonfuls batter into a hot buttered 7-in. skillet. Tilt pan to spread batter evenly. Fry until browned; turn to brown other side. Repeat process until all batter is used.

Place a heaping tablespoon of one of the

**Blintze Fillings** (this page and page 31) on each pancake. Tuck in opposite sides and roll up.

Arrange pancakes in a buttered baking dish and heat in a 450°F. oven 10 min., or until heated through. This batter is more suitable to sweet filling and can be used as a dessert with a whipped cream topping. *About 16 blintzes*

## PASSOVER BLINTZES

- 4 eggs
- 1 teaspoon salt
- 1 cup water
- ¾ cup milk
- 1 cup matzo cake meal
- 2 tablespoons melted butter

Beat eggs and salt until thick and piled softly. Add a mixture of water and milk; beat until blended. Stir in cake meal until batter is smooth. Blend in melted butter.

Pour 2 tablespoons batter into a hot buttered 7-in. skillet; tilt pan quickly to cover bottom of pan with batter. Fry until lightly browned on one side. Turn out on plate fried side up. Repeat process until all batter is used, stacking pancakes as they are finished.

Place a heaping tablespoon of one of the **Blintze Fillings** (this page and page 31) on each pancake; turn in ends and roll up. Return blintzes to hot buttered skillet and brown. Serve with **Passover jelly** and **dairy sour cream**.

*About 2 doz. blintzes*

## BLINTZE FILLINGS

### MAIN DISH FILLINGS

- Liver Filling**
- 2 tablespoons chicken fat
- ⅔ cup chopped onion
- 1 lb. calf's liver, broiled
- 1 cup mashed potatoes
- 1 teaspoon salt
- ¼ teaspoon pepper

Brown onion in hot chicken fat in a skillet. Put liver and browned onions through a food chopper. Thoroughly mix liver mixture with mashed potatoes, salt and pepper.

**Meat Filling** (see page 15)

**Chicken Filling** (see page 15)

**Potato Filling** (see page 16)



## SWEET FILLINGS

### Apple Filling

- 1 egg white
- 4 tablespoons brown sugar
- 1½ cups finely chopped pared apple
- 1 teaspoon cinnamon

Beat egg white until frothy; add brown sugar gradually, beating constantly until stiff, not dry, peaks are formed. Fold in a mixture of apples and cinnamon. Fill pancakes with mixture. Roll and place in a buttered baking dish. Sprinkle pancakes with additional **brown sugar** and dot with **butter**. Bake at 400°F. 20 min., or until browned.

### Berry Filling

- 1½ cups blueberries, strawberries, or other berries
- ¼ teaspoon almond extract
- 1 tablespoon cornstarch
- 3 tablespoons sugar
- ¼ teaspoon nutmeg

Mix berries and extract in a small saucepan; cook until extracted juice begins to boil.

Mix cornstarch, sugar and nutmeg. Stir into boiling berries. Stirring constantly, cook until thickened, about 3 minutes.

Remove from heat and cool slightly before filling pancakes.

### Double Fruit Filling

- 1 jar chunky apples with raspberries, apricots, or strawberries
- ½ cup chopped walnuts

Combine 1 cup of the fruit and the nuts for filling. Heat remaining fruit and serve as a sauce.

### Jelly Filling

- 1 cup tart jelly
- ¼ cup chopped pitted prunes
- ¼ cup chopped nuts

Combine all ingredients.

Passover Blintzes with Double Fruit Filling encase a succulent fruit medley also used as warm sauce with sour cream topping.

## POTATO KNISHES

- 6 medium-sized potatoes, cooked and mashed
- 1 egg, fork beaten
- 1 cup regular all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- Liver Filling (page 29)

Cool mashed potatoes; beat in egg and a mixture of flour, baking powder and salt. With lightly floured hands, shape dough into thin patties about 3 in. in diameter. Place a heaping spoonful of filling in the center of half of the patties. Cover with remaining patties. Seal edges.

Place on greased baking sheets and bake at 350°F. until golden brown, about 35 minutes.

*About 4 doz. knishes*

## NOODLE SCHALET

- 1 pkg. (1 lb.) wide noodles
- 2 cups water
- 1 cup sugar
- 1 lb. prunes, pitted and chopped
- 1 stick cinnamon
- 2 slices lemon
- 2 tart apples, cored and diced
- 4 eggs, well beaten
- ⅓ cup grated almonds
- ¼ cup sugar
- ¼ cup poppy seed
- 1½ teaspoons cinnamon
- 1 teaspoon grated lemon peel
- ¼ cup melted butter

Prepare noodles according to pkg. directions. Set aside.

Mix water and next four ingredients in a saucepan. Cover and cook until prunes are tender; discard cinnamon and lemon slices. Drain prunes, reserving liquid; stir in apples.

Blend drained noodles, beaten eggs, and 1 cup prune liquid. Butter a 2-qt. baking dish. Spoon a layer of the noodle mixture on bottom of dish; sprinkle with some of a mixture of almonds and next four ingredients. Cover with a thin layer of apple and prune mixture. Drizzle with some of the melted butter. Add another layer of noodles; repeat process until all ingredients are used, ending with almond mixture and melted butter.

Bake at 350°F. about 1½ hrs., or until browned.  
*6 to 8 servings*



### FRESH ORANGE KUGEL

- 1 pkg. (1 lb.) wide noodles
- 5 eggs
- 1 cup sugar
- 2 teaspoons cinnamon
- 1½ tablespoons lemon juice
- 1 tablespoon grated orange peel
- 1 cup raisins
- 1½ cups very small fresh orange pieces

Prepare noodles according to pkg. directions. Set aside.

Beat eggs slightly. Add sugar, 1½ teaspoons of the cinnamon, lemon juice and grated orange peel; beat well. Mix in the raisins and noodles. Turn one half of mixture into a well oiled 3-qt. baking dish. Spoon orange pieces evenly over first layer. Top with remaining noodle mixture. Sprinkle with remaining ½ teaspoon cinnamon and, if desired, drizzle with melted fat.

Bake at 350°F. for 45 minutes. Serve slightly warm or chilled.

*8 to 10 servings*

### CHEESE AND MUSHROOM MATZO KUGEL

*Serve this kugel as a luncheon or supper dish.*

- 5 matzos, broken in pieces
- 2 tablespoons butter
- 2 onions, finely chopped
- 1 cup sliced mushrooms
- ½ lb. cottage cheese
- 1 tablespoon snipped parsley
- 2 eggs, well beaten
- ½ teaspoon salt

Soak matzos in cold water 2 minutes. Remove and squeeze out as much water as possible. Set aside.

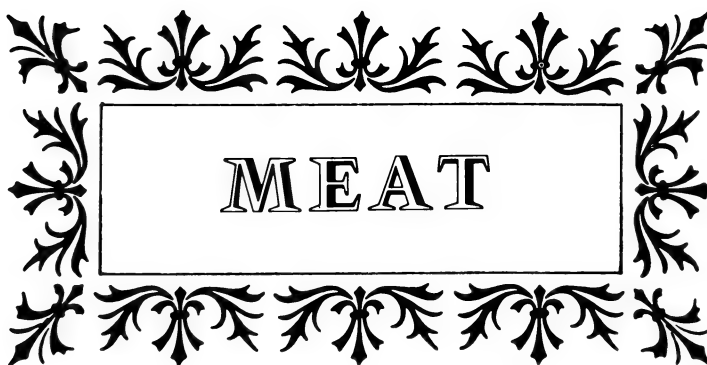
Fry onions and mushrooms in hot butter in a skillet until onion is soft; cool. Combine matzos, onion mixture, and a blend of the remaining ingredients. Turn into a buttered 1-qt. casserole; sprinkle with **paprika**.

Bake at 350°F. 30 min., or until delicately browned. Serve while still warm.

*About 6 servings*

Fresh Orange Kugel is a Passover dessert which features layers of flavored noodles and orange pieces baked in a casserole.





# MEAT

## TZIMMES

*This is something that you just have to FEEL your way about—Mae often added prunes, too. This one-dish meal originated, I'm sure, long before the current popularity of an easy "dinner in the pot"!*

- 3 lbs. fresh beef brisket
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons rendered chicken fat
- 3 cups water
- 1 onion
- 1 stalk celery, cut in pieces
- 3 lbs. sweet potatoes, diced
- 1 bunch carrots, diced
- ½ cup packed brown sugar

Rub brisket with salt and pepper. Brown meat in hot fat in a Dutch oven. Add water, the onion left whole with one or two cuts at the root end to permit the flow of juice, and celery. Bring to boiling, cover, reduce heat and simmer 2½ to 3 hrs. or until meat is almost tender. Add more water during cooking if necessary. Remove onion when it becomes soft. Do not stir contents of Dutch oven; shake occasionally to prevent possible sticking.

Add potatoes and carrots (use a few white potatoes, too, if you like). Cook, covered, 10 min. without stirring. Sprinkle with brown sugar (honey may be used in place of the brown sugar). Place, uncovered, in a 350°F. oven 1 hr.,

or until meat and vegetables are tender and brown on top. *About 6 servings*

## APRICOT-PRUNE TZIMMES

- 4 lbs. beef (brisket or chuck roast)
- 2 tablespoons shortening
- 1 onion, grated
- 2 teaspoons salt
- ¼ teaspoon pepper
- 3 carrots, quartered
- 6 thin slices lemon
- 1 lb. dried apricots
- ½ lb. pitted dried prunes
- 2 cups boiling water
- 2 cups orange juice
- 2 teaspoons lemon juice
- ½ cup packed brown sugar
- ¼ cup honey

Brown meat in hot shortening in a Dutch oven over medium heat, turning to brown well on all sides. Spread with onion; sprinkle with salt and pepper. Place carrots, lemon slices and fruit around meat.

Mix water and remaining ingredients until sugar is dissolved; pour over meat and fruit. Cover and cook in a 350°F. oven 3 hours. (Add more hot water during cooking if necessary.) Remove cover and cook 1 hr. longer, or until meat is tender.

Serve with a **crisp green salad** and **Jewish rye bread**. *8 to 10 servings*



## OLD WORLD POT ROAST

- 5 to 6 lbs. beef pot roast (round, rump, or boneless chuck)
- 1 cup sliced pitted ripe olives
- 2 cans (8 oz. each) tomato sauce
- 2 tablespoons lemon juice
- 2 teaspoons salt
- 1 teaspoon sugar
- 1 teaspoon cinnamon
- 3 tablespoons flour

Brown meat on all sides in rendered fat in a large Dutch oven. Pour off excess fat; add the olives and a mixture of next five ingredients. Cover and simmer 2½ to 3 hrs. or until meat is very tender. Transfer meat to a heated platter.

Pour liquid into a 1-qt. measure; skim fat from top. Return 3 tablespoons fat to Dutch oven. Blend in flour and heat until bubbly. Stir in liquid (with water to make 3 cups). Stirring constantly, bring to boiling and cook until thickened. Serve gravy with meat. 8 servings

## BRISKET OF BEEF

*Potatoes may be placed alongside the meat and cooked in the brown gravy, or brisket is good when served with kasha.*

- 4 lbs. fresh beef brisket
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon garlic salt
- 3 onions, sliced
- 3 tablespoons rendered chicken fat
- 1 clove garlic, minced
- ¾ cup water

Rub a mixture of salt, pepper and garlic salt into brisket. Brown brisket and onions in hot chicken fat in a heavy saucepot, turning frequently to brown all sides. Add garlic and water.

Tightly cover and simmer 4 to 5 hrs. or until meat is tender when pierced with a fork. Add more water if needed to prevent sticking.

Serve on a platter and garnish with **tomato wedges**. *About 8 servings*

Old World Pot Roast with cooked vegetables is rich in intriguing flavor obtained easily from everyday cupboard staples.





## BEEF AND KASHA

- 1 cup dried baby lima beans
- 3 lbs. beef (brisket or chuck)
- 2 tablespoons shortening
- 2 onions, chopped
- 1 clove garlic, minced
- 2 teaspoons salt
- ½ teaspoon pepper
- 1½ teaspoons paprika
- 1 cup kasha (buckwheat groats)
- 1 qt. boiling water
- 3 tablespoons honey
- 2 tablespoons brown sugar

Wash beans and cover with water in a saucepan; bring to boiling. Remove from heat, cover and soak 1 hour. Drain and set aside.

Brown meat in hot fat in a Dutch oven turning to brown well on all sides. Add onion and garlic; cook over medium heat, stirring occasionally until onion is soft. Sprinkle with salt, pepper and paprika. Add beans, kasha and water. Cover and cook over low heat 3 hrs., or until meat and beans are tender. Add more boiling water if necessary.

Stir in honey and brown sugar; place in a 350° F. oven and cook, uncovered, 20 min., or until mixture is well browned. Serve meat in the center of a platter surrounded by beans and kasha. *6 to 8 servings*

## ESSIG FLEISCH (Sweet-Sour Pot Roast)

- 4 lbs. beef pot roast
- 2 tablespoons rendered chicken fat
- 4 onions, sliced
- 1 clove garlic, minced
- 1½ teaspoons salt
- 3 peppercorns
- 1 bay leaf
- ¼ teaspoon crushed thyme
- 1½ cups boiling water
- 2 vegetable bouillon cubes
- ½ cup honey or 5 tablespoons brown sugar
- ½ cup lemon juice

Brown meat on all sides in hot fat in a Dutch oven. Pour off excess fat; add next eight ingredients. Bring to boiling, stirring occasionally until bouillon cubes are dissolved.

Reduce heat, cover tightly and simmer until meat is almost tender, about 4 hours. Add additional hot water if necessary to prevent meat from sticking.

Stir in honey or brown sugar and lemon juice. Cook, uncovered, 30 min., stirring occasionally. Remove meat and slice. Return meat slices to sauce; remove from heat, cover and set aside 30 minutes.

Before serving, reheat 15 min. in sauce. Serve with **noodles** or boiled **potatoes**. *6 to 8 servings*

## KOSHER-STYLE SPARERIBS (Veal)

*Short ribs of beef may be prepared the same way and they are very delicious but do not come out quite as crisp since they are more meaty.*

- 1 large breast of veal (have meat dealer crack each bone)
- 1 onion, grated
- 1 tablespoon rendered chicken fat
- 1 teaspoon garlic salt
- ½ teaspoon paprika
- Barbecue Sauce (see recipe)

Rub breast with a mixture of grated onion and next three ingredients. Place on a rack in a large pan or roaster with a small amount of water covering the bottom of pan.

Roast in a 350° F. oven about 2½ hrs. turning occasionally to brown all sides. When meat is tender and brown, remove from pan; cool and cut apart between each bone.

Brush with barbecue sauce and place ribs on aluminum foil under broiler for a few minutes until crisp, turning once and brushing with sauce. *About 4 servings*

## BARBECUE SAUCE

- ¼ cup chopped onion
- 1 tablespoon cooking or salad oil
- 1 cup chili sauce or catsup
- ½ cup water
- ¼ cup lemon juice
- 2 tablespoons vinegar
- 1 tablespoon Worcestershire sauce
- 2 tablespoons brown sugar
- ½ teaspoon salt
- ¼ teaspoon paprika

Brown onion in hot oil in a saucepan. Stir in remaining ingredients and simmer about 20 minutes. Brush on meat before broiling.

One-half cup crushed pineapple may be substituted for the lemon juice.

*About 2½ cups sauce*

## CORNEB BEEF

- 5 to 6 lbs. beef brisket, fat and bone removed
- 1 cup rock salt
- ½ teaspoon table salt
- 1 tablespoon peppercorns
- 3 tablespoons brown sugar
- 6 small whole dried red pepper pods
- 2 bay leaves
- 3 small cloves garlic, slashed
- 1 large onion, quartered

Place brisket and remaining ingredients in a crock with enough water to cover meat. Put a plate on top of meat and weight it down so meat is completely covered with liquid. Let stand in the refrigerator 3 weeks, turning every four days.

When meat is corned, place it in a large saucepot with enough water to cover. Add a sliced **onion**. Bring to boiling. Cook, covered, over low heat about 6 hrs., or until meat is tender. Cool and remove from water. Trim any excess fat and sprinkle with **paprika**. Thinly slice and serve for sandwiches or as an entree.

Or corned beef may be roasted. Wash meat and pat dry after removing from brine solution. Place on a rack in a roasting pan in a 350°F. oven and roast 3 hours. Drain off liquid. Make a paste of ½ cup packed **brown sugar**, 2 tablespoons **prepared mustard**, 2 tablespoons **honey**, and 1 teaspoon **flour**. Spread paste over beef. Cover with ½ cup **crushed pineapple**. Add ½ cup **water** and ½ cup **orange juice** to bottom of roasting pan. Cook in a 250°F. oven 45 min., basting frequently, until glazed. *About 12 servings*

## KISHKE

24 in. of clean beef casing (obtainable from kosher meat dealers)

- ¾ cup regular all-purpose flour
- ⅓ cup matzo or cracker meal
- 1 teaspoon salt
- ⅓ teaspoon pepper
- ¾ teaspoon paprika
- ⅓ cup grated onion
- ¾ cup rendered chicken fat or chopped suet
- 2 small onions, sliced

Rinse casing in cold water and cut in half. Tie one end of each length tightly with white sewing thread; turn inside out. Set aside.

Blend flour, next five ingredients and ½ cup of the fat. Fill each casing loosely with stuffing

and tie remaining ends. Drop into rapidly boiling water and boil 10 min.; drain.

When cool enough to handle, scrape accumulated fat off casings with dull edge of knife. Drop into 1½ qts. rapidly boiling salted and peppered fresh water. Reduce heat and simmer, uncovered, 2 hours. Remove from water; drain.

Spread remaining fat and sliced onions in a baking dish; arrange kishke over onions. Roast at 350°F. 1½ hrs. or until well browned, basting frequently. Kishke may also be cooked alongside a meat or poultry roast. Slice to serve.

*6 servings*

## ROLLED CABBAGE

*Whenever we walked into the house and caught the aroma of Rolled Cabbage, we didn't have to guess what else we'd have for supper. Mae always served whole boiled potatoes and cold applesauce. It turned out to be a good company supper for us. Everybody liked it so much.*

- 1 large head cabbage
- 1 lb. ground beef
- ½ cup cooked rice
- ½ onion, grated
- 1 egg
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 can (6 oz.) tomato paste
- 1 can (8 oz.) tomato sauce
- 1 cup water
- ¼ teaspoon sage
- 1 bay leaf
- ¼ cup packed brown sugar
- 2 tablespoons vinegar

Remove core from cabbage and cover cabbage with boiling water; let stand 15 minutes.

Meanwhile, mix ground beef and next five ingredients. Stir in 1 tablespoon tomato paste. Drain cabbage and carefully remove 12 large leaves. Place a heaping tablespoon of meat mixture on each leaf. Tuck in the sides and carefully roll up cabbage leaves. If necessary, fasten ends with wooden picks or tie with white thread.

Shred remaining cabbage and place on the bottom of a heavy saucepan. Carefully place cabbage rolls on shredded cabbage. Combine remaining tomato paste and next four ingredients; pour over cabbage rolls. Cover and simmer over low heat 1 hour. Uncover, pour a mixture of brown sugar and vinegar over all, and simmer 30 minutes. *6 servings*



Cabbage rolls, plump with ground beef and rice, are simmered in tomato sauce made sweet-tart with brown sugar and vinegar.

### SWEET-SOUR TONGUE

- 1 beef tongue (3 to 4 lbs.)
- Boiling water
- 3 onions
- 12 whole cloves
- 8 peppercorns
- 1 bay leaf
- 2 tablespoons vinegar
- 2 tablespoons rendered chicken fat
- 2 tablespoons flour
- 2 lemons, sliced
- $\frac{1}{4}$  cup seedless raisins
- $\frac{1}{4}$  cup chopped blanched almonds
- $\frac{1}{3}$  cup vinegar
- $\frac{1}{4}$  cup packed brown sugar
- 2 tablespoons honey
- 1 stick cinnamon
- $\frac{1}{2}$  teaspoon ginger
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon crushed red pepper

Place tongue in a deep kettle. Cover with boiling water. Add 1 onion, 8 cloves, and next three ingredients. Bring rapidly to boiling; skim off foam. Reduce heat and simmer, covered, 3 to 4 hrs., or until a fork will easily pierce to center of tongue. Remove from heat; let stand in stock until cooled. Remove tongue; peel skin and cut away root and fatty tissue. Thinly slice tongue and set aside. Strain stock, reserving 2 cups.

Cook remaining onions, chopped, in hot chicken fat in a large heavy skillet until golden. Sprinkle with flour and heat until bubbly. Slowly add cooled reserved tongue stock, stirring constantly. Bring to boiling; cook and stir until smooth and thickened, about 2 minutes. Add lemons, raisins and almonds; cover and simmer 15 minutes.

Stir in remaining ingredients including remaining 4 cloves and tongue slices. Simmer 20 minutes. Remove cinnamon, cloves and lemon slices before serving. *About 6 servings*



## STUFFED BREAST OF VEAL

- 1 breast of veal with pocket for stuffing
- 1 tablespoon salt
- ¾ teaspoon pepper
- 2 teaspoons paprika
- 2 cloves garlic, minced
- 4 potatoes, pared, grated, and drained
- 2 small onions, grated
- 1 can (4 oz.) mushrooms, drained and fried until brown in shortening
- 1 cup cooked green peas
- ½ cup regular all-purpose flour
- 2 eggs, fork beaten
- ½ cup shortening, melted
- 2 onions, diced
- ½ cup boiling water
- 1 can (8 oz.) tomato sauce

Rub veal with a mixture of 2 teaspoons salt, ½ teaspoon pepper, paprika, and garlic. Combine potatoes, next five ingredients, ¼ cup shortening, and remaining salt and pepper. Stuff into veal pocket; fasten with skewers or wooden picks.

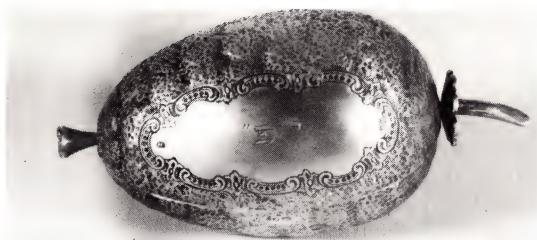
Place breast on a rack in a roasting pan; brush with remaining shortening. Add diced onion and water. Roast at 400°F. 25 minutes. Turn oven control to 325°F.; pour on tomato sauce and cook about 2½ hrs., or until meat is tender, basting frequently. Add more water if necessary.

Serve surrounded with cooked **carrots** on a heated platter. *4 to 6 servings*

## PASSOVER LIVER PIE

- ½ lb. liver, rinsed and patted dry on absorbent paper
- 2 cups chopped onion
- 2 tablespoons rendered chicken fat
- 5 eggs, fork beaten
- 1 tablespoon snipped parsley
- ¾ teaspoon salt
- ¼ teaspoon pepper
- ¾ cup matzo cake meal
- 3 eggs
- 2 tablespoons water
- 1 tablespoon potato starch
- ½ teaspoon monosodium glutamate

Cook liver and onion in hot chicken fat in a skillet until onion is golden brown and liver is browned. Put through a food grinder; add the 5 eggs, parsley, ½ teaspoon of the salt and the pepper. Fold in the cake meal. Set aside.



This silver container for Citron bears initials of its owner with a surrounding hammered and embossed decoration.

Beat the 3 eggs and water together until light and piled softly. Fold in a mixture of the last two ingredients and remaining ¼ teaspoon salt.

Grease a large frying pan. Heat it until a drop of water dances on the surface. Pour in a third of the batter. Fry quickly, turning once, until lightly browned on both sides. Turn out on a clean towel. Repeat procedure, making two more pancakes.

Put one pancake in the bottom of a 1½-qt. casserole. Cover with a half of the reserved liver mixture. Add a second pancake; spread with remaining liver mixture. Top with the third pancake. Place in a 325°F. oven about 25 min. or until heated through. Serve with **applesauce**.

*About 6 servings*

## VEAL PAPRIKASH

- 3 tablespoons rendered chicken fat
- 3 onions, sliced
- 1 clove garlic, minced
- 3 lbs. veal, cut in 2-in. cubes
- 2 teaspoons salt
- ¼ teaspoon pepper
- ½ cup boiling water
- 2 potatoes, pared and cubed
- 2 carrots, pared and sliced
- 1 cup minced celery with leaves
- 1 tablespoon paprika
- 2 green peppers, cut in strips
- 3 tomatoes, peeled and quartered or 1 can (1 lb.) tomatoes

Brown onion, garlic, and veal in hot fat in a large heavy saucepot turning to brown on all sides. Sprinkle with salt and pepper; add water. Cover and cook over low heat 1 hour.

Mix in next four ingredients and cook, covered, over low heat, stirring occasionally, until meat is tender and vegetables are cooked, about 40 minutes. Add more water if necessary. Stir in green pepper and tomatoes; cook, uncovered, about 10 min., or until green pepper is tender.

Serve with **hot fluffy rice** or **noodles**.

*6 to 8 servings*

# POULTRY

## CHICKEN PAPRIKA

- ¼ cup regular all-purpose flour
- 2 tablespoons paprika
- ⅛ teaspoon crushed caraway seed
- 1½ teaspoons salt
- ½ teaspoon pepper
- ¼ cup rendered chicken fat
- 1½ cups diced onion
- ¼ cup diced celery
- 1 clove garlic, minced
- 4 to 5 lbs. chicken pieces
- 1 cup chicken stock
- ½ cup cooking sherry
- ½ cup dairy sour cream

Combine flour, 1 tablespoon paprika and next three ingredients; set aside.

Cook onion, celery and garlic in hot chicken fat in a large skillet until onion is soft, stirring occasionally. Remove onion mixture with a slotted spoon; set aside.

Dredge chicken in flour mixture and place pieces, skin side down, in the hot chicken fat in skillet; cook over low heat, turning occasionally to brown all sides.

Return onion mixture to skillet; add chicken stock and sherry. Cover and simmer 30 min. or until chicken is tender. Remove chicken to a warm serving platter.

Blend sour cream and remaining tablespoon of paprika into pan drippings; heat until warm. Do not boil. Pour over chicken. Garnish the platter with **watercress** or **parsley sprigs**.

*4 or 5 servings*

Tender and colorful Chicken Paprika in its delicious sour cream sauce is served with warm buttered spätzle (drop noodles).





## SCHMALTZ (Rendered Chicken Fat)

Trim all the fat from a fat hen. Or perhaps the poultry dealer will save you some fat from chickens as they come in. Put the **fat** in a heavy skillet and chop up several **onions**; cook over low heat about 1 hour—longer if necessary—until the fat is rendered and the onion golden brown. Cool and strain into a jar. Keep in the refrigerator and use for seasoning and frying.

Here is an example of how you might use chicken fat for seasoning. Slice **white turnips** and spread a little chicken fat on each slice, sprinkle with **salt** and **pepper**, and serve as an appetizer. (Easier to handle if served with a wooden pick in each slice!)

Shredded **turnips** and **carrots** seasoned with chicken fat and served on crisp **lettuce leaves** make an unusual and delicious salad.

## SKILLET CHICKEN

*Delicious!*

- 4 chicken breasts
- 1½ teaspoons salt
- ½ teaspoon pepper
- ½ teaspoon cayenne pepper
- ¼ teaspoon onion salt
- ½ teaspoon garlic salt
- 1 tablespoon parsley flakes
- 3 tablespoons rendered chicken fat
- 2 medium onions, diced
- ½ lb. ground beef
- 1 small onion, grated
- 1 small potato, pared and grated
- ¼ cup water

Season chicken breasts with a mixture of 1 teaspoon salt and next five ingredients.

Heat chicken fat in a large heavy skillet. Add chicken; fry, turning frequently, until chicken is browned evenly on all sides. Stir onion into fat and cook until tender, about 5 minutes, stirring occasionally.

Meanwhile, mix together ground beef, next two ingredients and remaining ½ teaspoon salt. Form mixture into small balls; set aside.

When onion is tender, add water to skillet and place meatballs around the chicken. Cover and cook very slowly until meatballs are done and chicken is tender, about 25 minutes. Remove chicken and meatballs to a warm platter to serve.

*4 servings*



Matzos accompany these Twin Orange-Glazed Chickens stuffed with a matzo-orange filling and honey-glazed during roasting.

## TWIN ORANGE-GLAZED CHICKENS

- 1 cup orange juice
- 1 qt. finely broken matzos
- ⅔ cup rendered chicken fat
- ⅔ cup finely chopped onion
- ⅔ cup finely chopped celery with leaves
- 2 eggs, beaten
- 2 teaspoons salt
- ½ teaspoon pepper
- 1 orange, peeled, sectioned, and cut in small pieces
- 2 3½- to 4-lb. broiler-fryer chickens
- Orange Glaze (see recipe)

Pour the orange juice over matzos; allow to soak for at least 30 minutes. Mash matzo to be sure all of orange juice is absorbed.

Heat chicken fat in skillet; add onion and celery and cook until onion is tender, but not brown. Add to matzo mixture with eggs, salt, pepper, and orange pieces; mix well. Stuff chickens; truss. Place chickens in bottom of a shallow baking pan.

Roast in a 375°F. oven 1½ hours. During last 30 min. of roasting, brush with orange glaze.

*8 servings*

**Orange Glaze:** In a saucepan, mix together 1½ teaspoons **orange peel**, ¼ cup **orange juice**, ½ teaspoon **salt**, ¼ teaspoon **ginger**, and ¼ cup **honey**; bring to boiling.



## **GEFILTE HELZEL** (Stuffed Poultry Neck)

Neck skin from 1 goose, turkey, duck, or  
2 chickens

- 1 cup regular all-purpose flour
- ½ cup matzo meal
- 1½ teaspoons paprika
- 1¼ teaspoons salt
- ½ teaspoon pepper
- 1 onion, grated
- ½ cup rendered poultry fat

Carefully remove skin from the neck of bird keeping it in one piece. Wash thoroughly; drain. Securely tie the small end of neck skin with coarse thread; set aside.

Mix flour and next four ingredients together; blend in onion and fat.

Stuff neck skin with flour mixture. Sew other end securely with coarse thread. Roast in a 325°F. oven in pan with poultry until very brown, about 3 hrs., basting frequently. Or place in a pan with **onion slices**; cover with a little water and roast in a 325°F. oven until crisp and brown. Cut in slices to serve. *About 6 servings*

## **BURGUNDY CHICKEN LIVERS** IN RICE RING

- 1 cup rendered chicken fat or shortening
- 4 large onions, diced
- 1 lb. fresh mushrooms, sliced
- 3 cups cooked rice
- 1 tablespoon soy sauce
- 1 clove garlic, minced
- 2 lbs. chicken livers, rinsed and drained
- ¼ cup regular all-purpose flour
- ¾ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons Burgundy
- ½ cup chopped walnuts

Cook half the onion in ½ cup hot chicken fat or shortening in a skillet until soft, stirring occasionally; add ½ lb. of the mushrooms and cook until lightly browned. Stir in rice and soy sauce; mix to blend.

Pack into a lightly greased 1-qt. ring mold. Cover tightly with aluminum foil and set in a pan of hot water. Place in a 300°F. oven about 20 min. while preparing chicken liver mixture.

Meanwhile, cook garlic and remaining onion in ½ cup hot chicken fat or shortening in a skillet until soft, stirring occasionally; add the rest of

the mushrooms and cook until mushrooms are lightly browned. Remove mushroom mixture and set aside.

Roll chicken livers in a mixture of the flour, salt and pepper. Brown in skillet in which mushrooms were cooked, turning occasionally to brown evenly. Stir in mushrooms, Burgundy and nuts; cook 10 min. or until livers are tender when pierced with a fork.

Unmold rice ring in the center of a warm serving platter. Spoon liver mixture into center of ring and around outside edge. Sprinkle with minced **parsley**. Serve with **Parmesan-topped broiled tomato halves**. *6 to 8 servings*

## **POT ROASTED CHICKEN**

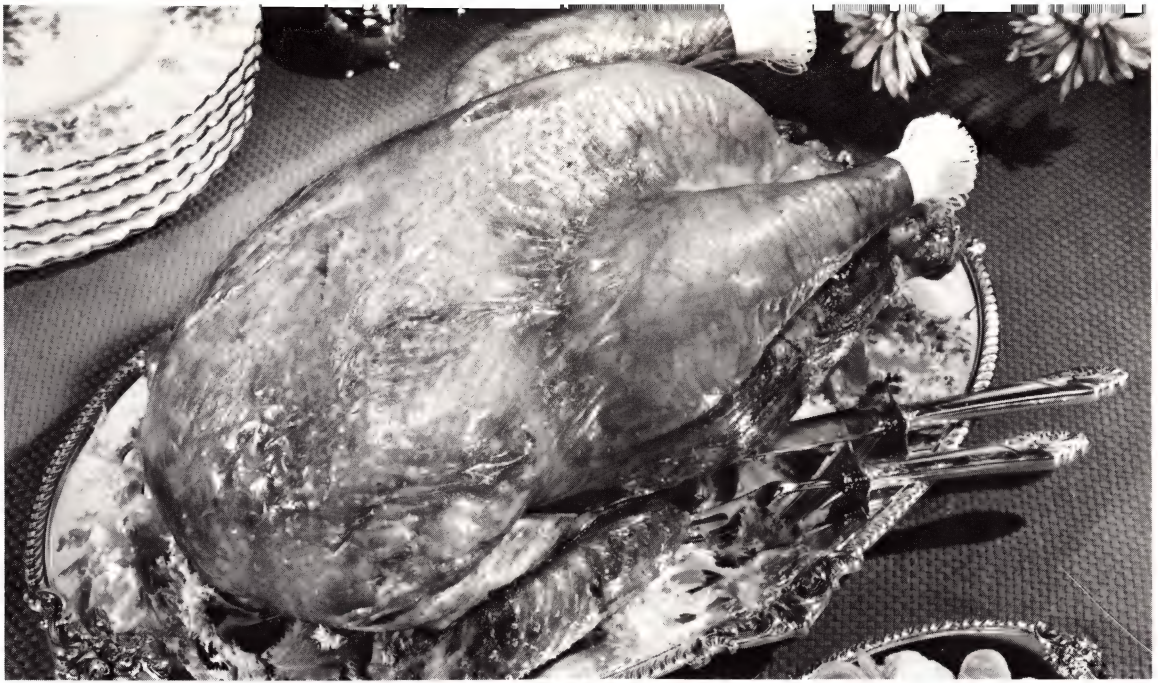
- 1 cup minced onion
- ¼ cup cooking or salad oil
- 1 4-lb. chicken, cut in pieces
- 2 teaspoons salt
- ¼ teaspoon pepper
- 1 teaspoon flour
- 1 teaspoon paprika
- 1 teaspoon rosemary
- ¼ teaspoon garlic powder
- 1 can (3 oz.) mushroom pieces and stems (undrained)
- 1 can (8 oz.) tomato sauce
- 1 cup boiling water

Add onion to hot oil in a large skillet and cook until onion is soft. Remove onion with slotted spoon and set aside.

Brown chicken pieces in oil remaining in skillet. Add a mixture of seasonings along with reserved onion and remaining ingredients. Cover and simmer 1 hr. or until chicken is tender. Remove chicken to a warm serving bowl and accompany with sauce. Garnish with **parsley sprigs**. *4 to 6 servings*

Aromatic Pot Roasted Chicken is something special for the Seder.





Richly browned Turkey with Matzo-Filbert Stuffing is roasted to perfection and brought from oven to table ready for carving.

### TURKEY OR CHICKEN STUFFING

*This stuffing is strictly from memory after watching Mae make it and probably should not be in this cookbook since I'm merely guessing about ingredients and time . . . yet, it's so delicious, it's really a shame not to share it with all you good cooks.*

- 1 cup cornmeal
- 2 tablespoons baking powder
- 4 eggs
- ¼ cup milk
- 2 onions, diced
- 4 stalks celery, diced
- 3 tablespoons rendered chicken fat
- ½ teaspoon poultry seasoning

Combine cornmeal and baking powder. Make a well in the center of dry ingredients; add a mixture of 2 eggs, well beaten, and the milk. Beat until just smooth, being careful not to over-mix. Pour batter into a small greased iron skillet and cook on top of the range over medium heat until a wooden pick or cake tester inserted in center comes out clean.

When cornbread is done, fry onion and celery in hot chicken fat in a skillet until golden brown. Crumble cornbread and combine with onion mixture. Mix in remaining 2 eggs, fork beaten, and poultry seasoning; stuff prepared chicken or turkey.

*About 3½ cups stuffing*

NOTE: This dressing is also good baked in a casserole or baking dish and served with your favorite **meat gravy** (from a mix, if desired).

### MATZO-FILBERT TURKEY STUFFING

*Marvelous for Passover!*

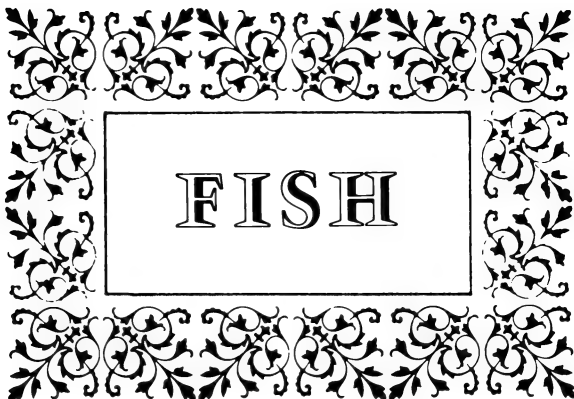
- ¾ cup chopped onion
- ¾ cup peanut or other vegetable oil
- 5 cups crumbled matzos (about 10)
- 1½ cups coarsely chopped toasted filberts  
(to toast filberts see note, page 63)
- 1 tablespoon paprika
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 can (10½ oz.) condensed chicken broth  
or consommé
- 1 egg, fork beaten

Cook onion in hot oil in a large skillet until lightly browned. Add matzos; stir over medium heat until matzos are evenly coated with onion mixture and lightly browned. Stir in filberts and next three ingredients. Remove from heat and add remaining ingredients. Toss together until well mixed. Stuff into prepared turkey.

*About 7½ cups stuffing or  
enough for a 12-lb. turkey*

NOTE: To roast a 12-lb. turkey with stuffing, allow about 4½ hrs. in a 325° F. oven.





### TWO-TONE GEFILTE FISH MOLD

- 1-qt. jar jellied gefilte fish
- 1 can (1 lb.) beets, drained (reserving liquid) and shredded
- 2 pkgs. (3 oz. each) lemon-flavored gelatin
- 3 tablespoons lemon juice
- ½ teaspoon salt
- 1 cup boiling water
- 1 cup dairy sour cream
- ½ cup diced pared cucumber
- 1 tablespoon prepared red horseradish
- 2 tablespoons grated onion

Drain jelly from jar of gefilte fish; place in a saucepan. Add 2 cups liquid from beets; bring to boiling. Pour over 1 pkg. gelatin in a bowl, stirring until completely dissolved. Add 2 tablespoons lemon juice. Chill until mixture begins to thicken.

Arrange pieces of fish in a 2-qt. mold or a 9 x 5-in. loaf pan. Pour jellied mixture over all. Chill until partially set.

Meanwhile, mix remaining pkg. of gelatin and salt. Add water and stir until gelatin is dissolved; blend in the remaining tablespoon lemon juice and the sour cream. Chill until mixture becomes slightly thicker. Mix in a blend of shredded beets, cucumber and next two ingredients. Chill until mixture begins to gel.

Spoon sour cream mixture over partially set fish layer. (Both layers should be of almost the same consistency when combined to avoid separation when unmolded.) Chill until firm, about 2 hrs.

Unmold on serving plate. Surround with escarole; garnish with lemon wedges.

*One 2-qt. mold*

### GEFILTE FISH

*We came from the part of the country where pike and whitefish (the kind usually recommended for Gefilte Fish) were unheard of. Mae used rockfish and shad.*

- 4 lbs. fish (use two varieties preferably—  
2 lbs. of fat fish to each lb. of lean fish)
- 3 onions
- 3 carrots
- 2 eggs
- 1 tablespoon salt
- 1½ teaspoons pepper
- ½ cup water

Fillet fish, removing all meat from skin and bones. Save skin and bones and put fillets, 1 onion and 1 carrot through fine blade of food grinder, or chop finely. Add eggs and remaining three ingredients mixing until thoroughly blended. Add only enough water to make a soft mixture.

Place fish heads, skin and bones in a large kettle. Slice remaining onions and carrots and place on top of bones.

With wet hands, shape fish mixture into 2-in. balls and place in kettle.

Add enough cold water to cover fish balls. Add additional salt and pepper. (This takes lots of pepper—I think that's the secret.) Cover kettle and bring to a rapid boil; remove cover, reduce heat and simmer 2½ hrs., or until liquid is reduced to half.

Remove fish balls carefully with a slotted spoon and place in a large bowl or jar. Strain the stock and pour over fish balls.

Arrange carrot slices cooked in stock around fish as a garnish. Cool and refrigerate until stock jells.

**NOTE:** Gefilte Fish is usually served with fresh horseradish flavored and colored with beet juice as a first course on the Sabbath before the chicken soup.

### FISH SAUCE

- 1 pt. dairy sour cream, whipped
- ½ cup horseradish-flavored sauce
- ½ teaspoon salt
- 1½ cups diced pared cucumber

Combine first three ingredients. Stir in cucumber. Chill. Serve with Fish Mold or Almost Authentic Gefilte Fish.

*About 3 cups sauce*





The tomato sauce in Tuna Kugel enhances the flavor and adds a festive tinge of color to this easy-to-prepare holiday dish.

### ALMOST AUTHENTIC GEFILTE FISH

- 1 qt. water
- 3 large onions, cut in quarters
- 1 carrot, cut in pieces
- 1 stalk celery, cut in pieces
- ½ teaspoon salt
- 1 to 1½ teaspoons pepper
- ½ teaspoon sugar
- 1 can (1 lb.) red salmon
- 3 eggs, fork beaten
- 2 tablespoons matzo meal

Combine first seven ingredients in a saucepan. Bring to boiling, reduce heat and simmer 20 minutes. (Use pepper heavy-handedly as this gives the fish a good flavor.) Remove vegetables with a slotted spoon before adding fish balls.

Meanwhile, mince salmon. Mix with eggs and matzo meal, adding more matzo meal if mixture seems too loose. Form into small balls and gently place in liquid using a spoon. Add more water if necessary to cover balls. Cover and simmer slowly about 2 hours. Balls will fluff up as they cook. Remove balls from liquid and chill.

To serve, garnish with **parsley sprigs, lemon wedges, and hard-cooked egg slices.**

*About 30 fish balls*

### TUNA KUGEL

- 3 tablespoons cooking or salad oil
- 1 cup sliced onion
- 1 teaspoon salt
- ½ teaspoon pepper
- 4 cups thinly sliced potatoes
- 2 cans (6½ or 7 oz. each) tuna, drained and flaked
- 2 eggs
- 1 can (8 oz.) tomato sauce
- 1 cup milk

Sauté onion in oil. Sprinkling each layer with salt and pepper, arrange alternate layer of potatoes, tuna, and cooked onion in a 2-qt. baking dish.

Beat eggs, tomato sauce, and milk together. Pour into baking dish.

Bake, covered, at 350° F. 45 min. or until potatoes are done.

*6 servings*

### SEA-OF-GALILEE WHITEFISH

(pictured on front cover)

- 1 6-lb. whitefish or 2 3- to 3½-lb. fish, dressed (head and tail remaining)
- 4 teaspoons salt
- ½ teaspoon pepper
- ¼ cup lemon juice
- 4 medium onions, sliced
- 2 large cloves garlic, minced, or crushed in a garlic press
- 1 cup chopped parsley
- ¾ cup butter
- 5 medium tomatoes, peeled and cut in chunks
- ½ teaspoon crushed rosemary
- ½ teaspoon crushed savory
- 1 cup dry white wine
- ½ cup fish or chicken stock

Place fish in a foil-lined baking pan; sprinkle inside and out with 2 teaspoons salt, pepper and lemon juice; set aside.

Cook onion, garlic and ¾ cup parsley in melted butter in a saucepan until onion is soft. Add tomatoes, next four ingredients and the remaining 2 teaspoons salt. Simmer 5 min., stirring occasionally.

Pour sauce over fish. Place in a 350°F. oven and bake about 45 min., or until fish is opaque and flakes easily when tested with a fork. Baste occasionally with sauce.

To serve, arrange fish on a large platter and pour some of the sauce over fish; sprinkle with remaining parsley and garnish with **lemon slices** and **parsley sprigs** (see cover photo). Serve with remaining sauce. *10 to 12 servings*

NOTE: This recipe can also be prepared with carp, halibut or lake trout.

### BAKED HERRING IN CREAM

- 1½ lbs. milch herring fillets
- ¼ cup flour
- 4 onions, sliced
- ¼ cup butter
- ¼ cup heavy cream
- Paprika

Rinse fillets thoroughly under running cold water. Soak for several hours or overnight in cold water to cover, changing water at least twice. If a very mild herring is desired, use milk instead of water for soaking. Drain.

Dip herring in flour, coating both sides. Place in a well-buttered baking dish; set aside.

Boil onions 5 min. in water to cover in a saucepan. Drain and place over fillets. Dot with butter.

Bake in a 375°F. oven 15 min. or until onions are light brown. Add cream and bake 10 min. longer. To serve, sprinkle with paprika and garnish with **parsley sprigs**. *4 servings*

### BAKED HERRING

- 1½ lbs. milch herring fillets
- 2 onions, thinly sliced
- ¾ cup white wine vinegar
- ¼ cup water
- ¼ cup packed brown sugar
- 1 bay leaf
- 6 peppercorns
- ½ teaspoon mustard seed
- Flour

Rinse each fillet thoroughly under running cold water. Soak for several hours or overnight changing water at least twice. If a very mild herring is desired, use milk instead of water for soaking. Drain.

Place herring in a baking dish; cover with onion slices. Mix vinegar and next five ingredients; stir until sugar is dissolved. Pour over fish. Dust with flour.

Bake at 375°F. 20 min., or until onion is soft and pinkish. Serve hot from baking dish. *4 servings*

### HERRING FORSHMAK

- 2 lbs. salt herring fillets
- 6 tablespoons unsalted butter
- 3 onions, chopped
- 6 slices white bread, coarsely torn
- 2 apples, pared and diced
- 1½ cups dairy sour cream
- 3 tablespoons fine dry bread crumbs

Soak herring in cold water 8 hrs. changing water at least twice. Drain the herring thoroughly and coarsely chop it.

Brown onion in melted butter in a skillet. Mix with herring. Stir in remaining ingredients except bread crumbs. Turn into a buttered 2-qt. baking dish. Sprinkle evenly with the fine dry bread crumbs.

Bake at 425°F. 25 min. or until crumbs are browned and forshmak is heated through. *6 servings*



Lighting the first candle of the Menorah (candelabra) which is used in the celebration of the holiday, Hanukkah.

### BAKED FISH DUMPLINGS

- 2 slices white bread, crusts removed
- ½ cup chicken broth or ¼ cup chicken broth and ¼ cup white wine
- ¼ cup vegetable shortening
- 6 green onions with tops, sliced
- 2 lbs. halibut, whitefish or pike fillets
- 2 egg yolks
- 3 tablespoons cold water
- 2 teaspoons salt
- ¼ teaspoon white pepper
- ¼ teaspoon nutmeg
- 2 onions, sliced
- 2 cups canned tomatoes, drained and cut in chunks
- ½ teaspoon salt
- ¼ teaspoon white pepper
- ¼ cup white wine
- 2 teaspoons crushed basil
- 2 tablespoons minced parsley

Soak bread in chicken broth or chicken broth and wine 5 minutes. Drain and mash bread.

Melt 2 tablespoons of the shortening in a skillet. Cook sliced green onions 5 min.; add mashed bread and cook 2 min. longer.

Grind or chop fish very finely. Add onion mixture and a blend of egg yolks, water, and next three ingredients. Chop until smooth and well blended. Shape into 2-in. balls.

Melt remaining 2 tablespoons shortening in a baking dish. Add sliced onions, tomatoes, and the remaining ½ teaspoon salt and ¼ teaspoon

pepper; mix. Add fish balls. Pour wine over all; sprinkle with basil.

Bake in a 350° F. oven 35 min., basting frequently and adding a little chicken broth or wine if necessary.

Sprinkle with parsley and serve from baking dish. *6 to 8 servings*

### FISH MOLD

- 1 carrot, sliced
- ½ onion, sliced
- 2 sprigs parsley
- 1 bay leaf
- 4 peppercorns
- Water
- 1½ lbs. halibut, whitefish or pike fillets
- 2 cups soft bread crumbs
- ½ cup milk
- 1 cup chopped mushrooms
- 1 tablespoon minced parsley
- 3 eggs, fork beaten
- ¼ cup melted butter
- ½ cup heavy cream
- 1 tablespoon lemon juice
- 2 tablespoons grated onion
- 1 teaspoon salt
- ⅛ teaspoon cayenne pepper
- Pimiento strips
- Onion slices
- Green pepper rings

Put carrot and next four ingredients in a large saucepan with enough water to cover vegetables and fish when added. Bring to boiling.

Place fish in a wire basket or on a plate. If using a plate, tie it in a piece of cheesecloth. Lower fish into boiling water; reduce heat. Simmer until fish is opaque and flakes easily, about 10 minutes. Remove fish; drain and flake, discarding bones and skin.

Soak bread crumbs in milk in a large bowl. Add flaked fish, mushrooms, and next eight ingredients. Mix until blended.

Generously butter a 5-cup fish or ring mold; arrange pimiento strips, onion slices, and green pepper rings in a pattern on bottom of mold. Turn fish mixture into mold. Set in a pan of hot water and bake at 350° F. about 1 hr., or until a knife inserted in center comes out clean.

When ready to serve, turn mold out on a serving plate; surround with **endive** and **radish roses**. Serve hot or cold with **Fish Sauce** (page 43).

*About 6 servings*



## SWEET AND SOUR FISH

**3 lbs. fish fillets (whitefish, carp, pike, or trout)**

**Salt**

**2 cups vinegar**

**½ cup water**

**½ cup packed brown sugar**

**3 tablespoons butter**

**¼ teaspoon cinnamon**

**¼ teaspoon cloves**

**4 onions, sliced**

**¾ cup seedless raisins**

**4 lemons, thinly sliced**

**8 gingersnaps, broken in pieces**

**⅓ cup sliced blanched almonds**

**2 egg yolks, well beaten**

**3 tablespoons sherry**

Lightly salt fillets and refrigerate at least 1 hour. Rinse in cold water; drain and set aside.

Combine 1½ cups vinegar and next seven ingredients in a large saucepan or skillet. Bring to boiling; reduce heat and simmer, covered, until raisins are puffed, about 15 minutes.

Add drained fish; cover with half the lemon slices. Cook, covered, over low heat about 10 min. or until fish is opaque and flakes easily. Carefully remove and drain fillets, discarding lemon slices, and place fish on a warm platter; set aside to keep warm. Strain stock, saving raisins.

Soak gingersnaps in remaining ½ cup vinegar. Add to 2 cups of the stock. Stir until smooth over low heat. Add raisins and almonds. Gradually add, stirring constantly, a mixture of beaten egg yolks and sherry; cook 5 minutes. Pour sauce over fish. Garnish with remaining lemon slices and **pimiento strips**. Serve hot or chill thoroughly. *8 servings*

## FISH IN MUSTARD SAUCE

**2 lbs. salmon or halibut steaks**

**4 onions, sliced**

**1 cup vinegar**

**3 tablespoons butter**

**½ cup sugar**

**½ teaspoon salt**

**¼ teaspoon white pepper**

**1¼ teaspoons dry mustard**

**2 egg yolks, well beaten**

Place fish in a wire basket or on a plate. If using a plate, tie in a piece of cheesecloth.

Lower fish into salted boiling water to which 2 onions have been added. Reduce heat and simmer about 10 min., or until fish is opaque and flakes easily. Remove fish from water and drain. Arrange in a shallow serving dish; cover and set aside.

Combine remaining onion, vinegar, butter and a mixture of the next four ingredients in a saucepan. Bring to boiling; reduce heat and simmer until onion begins to soften, stirring occasionally.

Slowly add some of the hot sauce to egg yolks, stirring constantly. Pour egg yolk mixture into remaining sauce, stirring constantly. Continue to cook and stir until sauce thickens, about 5 minutes. Do not boil.

Pour sauce over reserved fish. Cover and refrigerate several hours or overnight. Serve cold garnished with **watercress sprigs** or as desired. *6 servings*

## SWEET AND SOUR SALMON

**1 cup sugar**

**2 large onions, peeled, quartered and sliced**

**1 cup hot water**

**1 cup vinegar**

**¼ cup raisins**

**2 tablespoons whole mixed pickling spices tied in a spice bag**

**1 bay leaf**

**1 teaspoon ginger**

**1 teaspoon salt**

**¼ teaspoon pepper**

**1½ lbs. salmon slices**

**1 lemon, thinly sliced**

**1 tomato, peeled and sliced**

**1 tablespoon snipped parsley**

Caramelize sugar in a large skillet, stirring frequently. Add onion and cook slowly until brown and transparent. Add next eight ingredients; bring to boiling, stirring to blend. Reduce heat and add salmon. Place lemon slices on fish. Cover and cook over low heat about 10 minutes.

Add tomato and parsley; cook, covered, 10 min. longer, or until fish is opaque and flakes easily. Remove from heat; cool. Discard spice bag, bay leaf and lemon slices. Refrigerate several hours.

Serve cold with a garnish of fresh **lemon wedges**. *4 servings*



Salmon steaks, gently poached before marinating overnight in a piquant wine-herb mixture, are drained and served chilled.

### MARINATED SALMON

- 2 lbs. salmon steaks (see note)
- 3 onions, sliced
- 1½ teaspoons salt
- 3 cups boiling water
- 1 cup dry white wine
- ½ cup white wine vinegar
- ½ cup lemon juice
- 1 small piece gingerroot
- 2 blades mace
- 4 coriander seeds
- 1 bay leaf
- 6 peppercorns

Place fish in a wire basket or on a plate. If using a plate, tie it in a piece of cheesecloth. Put onion in a deep skillet or saucepan; sprinkle with salt and pour in boiling water. Bring to boiling; lower fish into water. Reduce heat and simmer about 10 min. or until fish is opaque and flakes easily. Carefully remove fish and drain. Arrange on a platter or in a shallow bowl. Set aside to cool.

Strain stock. Combine 2 cups of the stock and remaining ingredients in a saucepan. Bring to boiling; boil 5 minutes. Pour over fish. Chill at least 24 hrs. before serving.

Serve cold garnished with **sliced hard-cooked egg**, if desired. *6 to 8 servings*

**NOTE:** Pickerel, pike or whitefish may be prepared this way also.

### PAPRIKA FISH

- ¼ cup butter
- 3 onions, chopped
- 2 teaspoons paprika
- 2 lbs. pike, whitefish, or sea bass fillets
- 2 teaspoons salt
- ¼ teaspoon white pepper
- ½ cup water
- ½ cup dry white wine
- 1 cup dairy sour cream
- Snipped chives

Cook onions in melted butter in a saucepan or skillet 10 min., stirring frequently. Mix in paprika. Arrange fish on top of onions. Sprinkle with salt and white pepper. Add water and wine. Bring to boiling, reduce heat, cover and cook slowly 15 min. or until fish is opaque and flakes easily.

Remove fish to a heated serving platter. Cover and keep warm.

Add sour cream to contents in pan, stirring constantly. Heat but do not allow to boil. Pour sauce over fish. Sprinkle with chives. *6 servings*

### KASHA STUFFED FILLET OF SOLE

- 3 lbs. sole fillets
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ lb. kasha (buckwheat groats)
- 2 cups boiling salted water
- 6 tablespoons butter
- 2 medium onions, coarsely chopped
- ½ cup sliced mushrooms
- 1 cup light cream

Wash fish and pat dry with absorbent paper. Sprinkle with salt and pepper. Set aside.

Cook kasha in boiling salted water until all the water is absorbed.

Meanwhile, sauté onion in 4 tablespoons of melted butter in a skillet 5 minutes. Add mushrooms and sauté 5 minutes longer, or until onion is soft and yellow. Add ½ of the onion mixture to kasha; blend.

Divide kasha mixture evenly among fillets. Roll fillets and secure with wooden picks. Place remaining onion mixture in the bottom of a shallow baking dish. Arrange rolled fillets on top and pour cream over all; dot with remaining 2 tablespoons butter.

Bake in a 350°F. oven 30 min., or until fish is opaque and flakes easily. Serve hot garnished with **lime wedges**. *6 to 8 servings*



# VEGETABLES

## CABBAGE STRUDEL

- 2½ cups sifted regular all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 egg
- 6 tablespoons salad or cooking oil
- ¾ cup ice water
- ½ cup rendered chicken fat or butter
- 6 cups finely shredded cabbage
- ½ cup chopped onion
- 1 teaspoon celery salt
- ⅛ teaspoon seasoned pepper
- ½ teaspoon sugar
- ½ teaspoon mustard seed

Combine flour, baking powder and salt in a bowl; make a well in center. Add egg, 4 tablespoons of the oil and the water. Work in the flour until a dough is formed. If dough is too soft, add a little more flour. Turn dough out onto a lightly floured surface and knead until smooth and elastic. Cover with a warm bowl while preparing filling.

Heat chicken fat or butter in a skillet. Stir in cabbage, onion and next four ingredients. Cook, stirring occasionally, 20 min. or until cabbage is tender. Remove from heat and cool 20 minutes.

Roll out dough as thin as possible on a lightly floured surface. Cover with cabbage mixture and roll up jelly-roll fashion. Place roll in a greased shallow baking pan. Brush with remaining 2 tablespoons of oil.

Bake at 350°F. about 45 min. or until crisp and brown. Slice while hot and serve as a meat

accompaniment. Or, cut in very small slices for hors d'oeuvres. *6 servings*

## SAFFRON-RICE ARTICHOKEs

*(pictured on front cover)*

- 6 globe artichokes
- Boiling water
- 1½ teaspoons salt
- 3 cups cold water
- ⅔ cup chopped onion
- 2 tablespoons butter
- 2 vegetable bouillon cubes
- 2 teaspoons salt
- ½ teaspoon saffron stigmas
- 1½ cups regular rice

Wash artichokes; turn upside down and press firmly. Remove chokes using a sharp knife and metal spoon. Stand artichokes upright in deep saucepan large enough to hold them snugly. Add 1 in. boiling water and the 1½ teaspoons salt. Cover and boil gently 20 to 45 min. depending on the size of artichokes, until stems can be pierced easily with a fork. If necessary, add more boiling water.

Remove artichokes from pan and turn upside down to drain. Cut off stems. Keep warm. Meanwhile, combine cold water and next five ingredients in a heavy saucepan. Let stand 5 minutes. Add rice and bring to boiling. Reduce heat, stir with fork, cover tightly and simmer 14 min. or until rice is tender.

Fill drained artichokes with hot rice mixture and arrange around fish on platter as shown.

*6 servings*





Add canned pineapple tidbits to vary Honeyed Carrots—slices cooked tender in honeyed-orange butter with ginger and mint.

### HONEYED CARROTS

- 3 tablespoons butter or shortening
- ¼ cup orange juice
- ¼ cup honey
- 1½ teaspoons salt
- ¼ teaspoon ginger
- ½ teaspoon dried mint flakes
- 4 cups sliced carrots

Melt butter or shortening in skillet. Stir in a mixture of next five ingredients. Bring to boiling; add carrots, cover tightly and cook slowly over low heat until carrots are tender, about 25 min., stirring occasionally.

Serve garnished with **toasted slivered blanched almonds**. *6 servings*

### CARROT POTATO CHARLOTTE

- 1 cup grated carrots
- ¾ cup water
- 3 cups grated, drained potatoes
- 3 egg yolks, well beaten
- ¼ cup melted butter or rendered chicken fat
- ¼ cup cracker or matzo meal
- 1½ teaspoons salt
- 1 teaspoon sugar
- ½ teaspoon ginger
- ¼ teaspoon allspice
- 3 egg whites, beaten stiff but not dry

Cook carrots in the water 15 min.; allow to cool in water. Combine potatoes, egg yolks, butter or chicken fat and a mixture of next five

ingredients. Mix in cooled undrained carrots. Fold in egg whites.

Turn mixture into a greased 2-qt. baking dish. Bake at 350° F. 1 hour. Serve hot.

*6 to 8 servings*

### CARROT RING

- 1 cup shortening
- 1 cup packed brown sugar
- 4 egg yolks, well beaten
- 2½ cups regular all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon allspice
- 3 cups shredded carrots
- 1 tablespoon grated onion
- 1 tablespoon water
- 1 tablespoon lemon juice
- 4 egg whites, beaten stiff but not dry

Cream shortening and sugar. Add yolks and beat until light and fluffy. Mix flour and next four ingredients; add to creamed mixture slowly, beating only until blended after each addition.

Blend carrots, onion, water and lemon juice. Stir into creamed mixture. Fold in stiffly beaten egg whites.

Turn into a greased 9-in. ring mold. Bake at 350° F. about 1 hr. or until a knife inserted in center comes out clean.

Unmold onto a serving plate. Fill center with **peas** and garnish with flowerets of raw **cauliflower**. *6 servings*

### HONEYED NAHIT

(Chick Peas)

- 2 cups dried chick peas, soaked overnight
- 2 teaspoons salt
- 3 cups cooked rice
- ½ cup melted butter or rendered chicken fat
- ½ cup honey
- ½ cup water

Drain chick peas, add salt and cover with fresh water in a saucepan. Cook, covered, over low heat until tender, about 1½ hours. Drain.

Combine rice and drained chick peas in a 2-qt. casserole or baking dish. Pour a mixture of remaining three ingredients over all.

Bake at 350° F. ½ hr. or until lightly browned on top. Serve immediately. *6 servings*

## BEET KUGELACH

- 2 lbs. beets, pared and chopped
- 4 egg yolks, fork beaten
- 2 tablespoons melted shortening
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon crushed thyme
- 4 egg whites, beaten stiff but not dry

Cook beets until tender in water to cover in a saucepan, saving liquid for borscht. Drain and mash beets. Add yolks, shortening and a mixture of next three ingredients; blend thoroughly.

Fold egg whites into beet mixture and spoon into greased muffin-pan wells or custard cups. Place muffin pan or custard cups in a large shallow pan; place in oven. Pour boiling water into pan to level of mixture in cups. Bake at 400° F. 30 min. or until a knife inserted near center comes out clean.

Carefully unmold beet kugelachs and place on platter covered with fresh **spinach leaves**. Serve with **horseradish sauce**. *8 kugelachs*

## BAKED PEA PASTIES

- 1 cup dried split peas (yellow or green), soaked overnight in 2 cups water
- 2 teaspoons salt
- 3 cups cold water
- ½ cup shortening
- 1 tablespoon sugar
- ½ cup hot water
- ½ pkg. active dry yeast
- 2 tablespoons warm water, 105°-115° F.
- 2¼ to 2½ cups regular all-purpose flour
- 1 egg, fork beaten
- ¾ cup diced onion
- ½ teaspoon basil
- ¼ teaspoon pepper

Drain peas and combine in a saucepan with 1 teaspoon of the salt and the cold water. Cover and cook slowly until all the water has been absorbed, about 2 hours.

Meanwhile, mix ¼ cup of the shortening, the sugar, remaining 1 teaspoon salt and the hot water; stir until shortening is melted and cool to warm. Soften yeast in the 2 tablespoons warm water. Stir yeast into shortening mixture. Beat in 1 cup flour; cover with waxed paper and a towel and allow to rise in a warm (80° F.) draft-free place 1 hour.

Beat in egg and enough remaining flour to

form a soft dough. Place on a lightly floured surface and knead until smooth and elastic. Return to bowl, cover and allow to rise until doubled in volume, about 1¼ hours.

Brown onion in remaining ¼ cup shortening; stir in basil and pepper. Mix in cooked peas. Set aside to cool.

After dough has doubled, knead on a lightly floured surface until smooth and satiny. Divide into 24 equal pieces. Roll into thin rounds. Place a tablespoonful of cooked pea mixture in the center of each round and moisten edges. Fold in half and pinch edges together forming half moons. Flute or press edges with a fork. Place on ungreased baking sheets. Brush with a little melted **shortening**.

Bake at 375° F. about 35 min. or until golden brown. Serve with a rich **meat gravy**.

*24 pea pasties*

## PEAS AND KASHA

- ½ cup kasha (buckwheat groats)
- 1½ cups boiling water
- 2 tablespoons butter or shortening
- ½ teaspoon salt
- ½ cup chopped onion
- 1 can (4 oz.) mushrooms (stems and pieces), drained
- 1 pkg. (10 oz.) frozen peas, thawed
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon coriander
- ½ cup fine dry bread crumbs
- 1 cup vegetable broth (dissolve 1 vegetable bouillon cube in 1 cup boiling water)

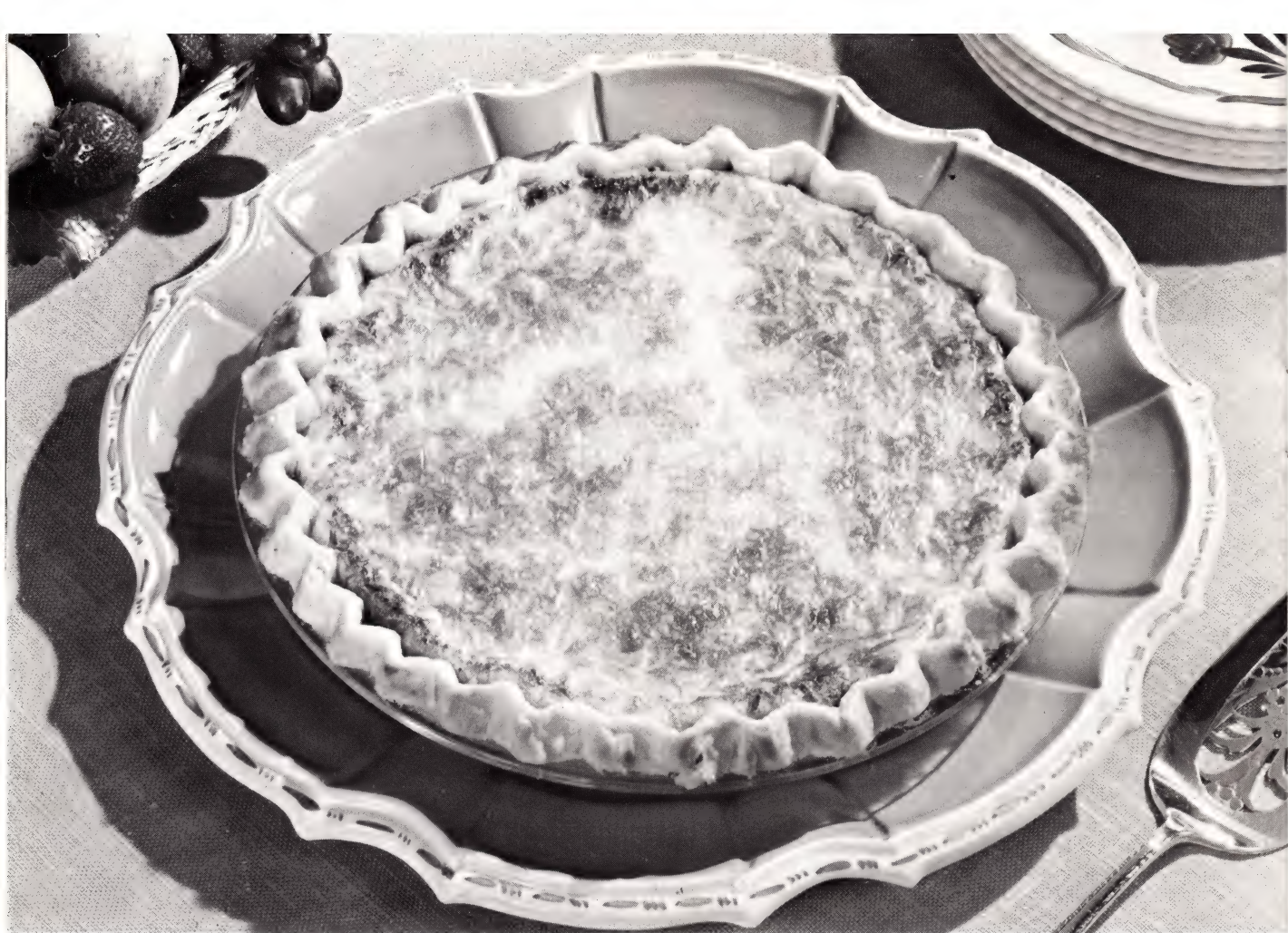
Heat kasha in the top of a double boiler over direct heat, stirring constantly to prevent sticking. Add water, butter or shortening and salt. Stir constantly as water is absorbed very quickly. Stir in onion and mushrooms; cook over boiling water 30 minutes.

Spoon a third of the kasha mixture into the bottom of a greased baking dish. Cover with a third of the peas; sprinkle with some of a mixture of the next three ingredients. Repeat layering until all ingredients are used; finishing with a layer of peas.

Sprinkle top with bread crumbs and dot with **butter** or **shortening**. Pour vegetable broth over all.

Bake at 350° F. 25 min. or until top is nicely browned. *6 servings*





A rich, flaky pastry shell encases sliced onions covered with a delectable sour cream custard in this Onion Custard Pie.

### ONION CUSTARD PIE

- 1 cup sifted regular all-purpose flour
- ½ teaspoon salt
- ½ cup butter
- 2 tablespoons dairy sour cream
- 6 onions, thinly sliced
- ¼ cup butter, melted
- 2 teaspoons salt
- 3 eggs, fork beaten
- ½ cup milk
- 1 cup dairy sour cream
- 1 teaspoon paprika
- ¼ teaspoon white pepper
- ⅓ cup fine dry bread crumbs
- ¼ cup shredded Swiss cheese

Sift flour and the ½ teaspoon salt into a bowl. Work in the ½ cup butter with pastry

blender or two knives; add 2 tablespoons sour cream and mix thoroughly. Form into ball. Chill 2 hours.

Roll out the chilled pastry ⅛ in. thick on lightly floured surface. Line 9-in. pie pan; flute edge. Set aside.

Cook onion 10 min. in melted butter until soft but not brown. Add 1 teaspoon of the salt and mix. Place onion in prepared pie shell.

Combine eggs, milk, sour cream and a mixture of next two ingredients and remaining 1 teaspoon salt. Pour over onion. Sprinkle with bread crumbs and cheese.

Bake at 350°F. about 20 min. or until knife inserted halfway between center and edge comes out clean and top is lightly browned. Cut the pie into wedge-shaped pieces and serve while still warm.

*6 servings*



## MUSHROOM-BARLEY KUGEL

- 1 qt. boiling water
- 1 cup pearl barley
- 2 teaspoons salt
- 2 tablespoons fat or shortening
- ½ lb. mushrooms, chopped
- 2 onions, chopped
- 2 tablespoons snipped parsley
- ¼ teaspoon pepper
- ⅛ teaspoon crushed chervil
- 2 eggs, well beaten

Stir barley into water in a saucepan; bring to boiling. Add salt; cover and cook over low heat 45 min. or until barley is soft. Drain and set aside.

Brown mushrooms and onion in hot fat in a skillet. Mix in barley, parsley, pepper and chervil. Remove from heat and stir in eggs. Turn mixture into a greased 1½-qt. baking dish.

Bake at 350°F. 40 min. or until mixture is brown and set. Use as a potato substitute with meat, poultry or fish. *6 servings*

## KISHUIM (Squash)

- ¼ cup butter
- ½ cup minced onion
- 4 crookneck squash, pared and sliced
- 2 medium-sized tomatoes, sliced
- 1 cup dairy sour cream
- 1 teaspoon lemon juice
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ¼ teaspoon crushed cumin seed

Fry onion in hot butter in a skillet until golden. Add squash and cook, covered over low heat until squash is tender, about 20 minutes. Stir in tomato slices.

Mix remaining ingredients and pour over squash mixture. Cook, stirring occasionally, until thoroughly heated. Do not boil. Serve immediately garnished with **parsley sprigs**.

*4 to 6 servings*

## POTATO KUGEL

*Everyone at our house wanted the crusty part of the kugel so Mae got around this by making individual little kugels in custard cups or muffin tins.*

- 6 potatoes, pared and grated
- 2 onions, grated
- 2 eggs, fork beaten
- ¼ cup matzo meal or potato flour
- 2 teaspoons baking powder
- 1½ teaspoons salt
- ¼ teaspoon white pepper
- ¼ cup rendered chicken fat or butter

Drain potatoes; mix with onion. Beat in eggs. Stir in a mixture of matzo meal and next three ingredients. Blend in chicken fat or butter.

Turn into a greased 9-in. pie pan or a shallow casserole. Dot with additional chicken fat or butter. Bake at 350°F. about 1 hr. or until top is crisp and browned. *6 servings*

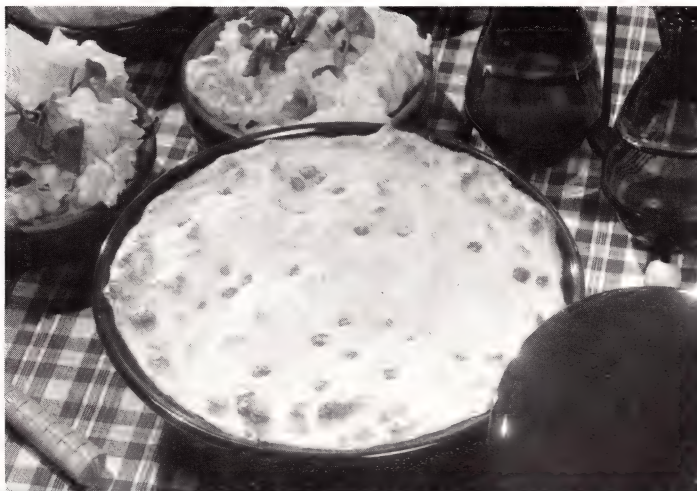
## POTATO CHEESE PUFF

- 2½ cups hot mashed potatoes
- 1 cup cream-style cottage cheese
- 1 cup dairy sour cream
- 3 egg yolks, well beaten
- 3 tablespoons melted butter
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ¼ cup finely chopped onion
- 3 tablespoons finely chopped pimiento
- 3 egg whites, beaten stiff but not dry
- Butter

Mix potatoes with next eight ingredients. Beat until light and fluffy. Fold in egg whites. Turn into a well-greased 2-qt. casserole. Swirl top and dot with butter.

Bake at 350°F. 1 hour. Remove from oven and sprinkle with chopped **parsley**. Serve immediately. *6 servings*

A light salad of crisp, cool greens is a refreshing contrast to hot and satisfying dairy-rich Potato Cheese Puff en casserole.



## VEGETABLE ROLL-UPS

- 2 vegetable bouillon cubes
- 1 small cabbage, core removed
- 2 tablespoons butter or rendered chicken fat
- $\frac{2}{3}$  cup chopped onion
- $\frac{1}{2}$  cup chopped celery
- $\frac{1}{2}$  lb. spinach, washed, patted dry and finely chopped
- $\frac{1}{2}$  pkg. (10 oz.) frozen peas, thawed
- 1 large parsnip, shredded
- 1 large carrot, shredded
- 1 teaspoon monosodium glutamate
- $\frac{3}{4}$  teaspoon seasoned salt
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{8}$  teaspoon turmeric
- $\frac{1}{2}$  cup matzo meal or regular all-purpose flour
- 1 egg, fork beaten
- 1 can (10½ oz.) condensed tomato soup
- $\frac{1}{2}$  cup butter or rendered chicken fat, melted
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{3}$  cup lemon juice

Dissolve bouillon cubes in a small amount of boiling water. Put cabbage into a saucepot, add bouillon and enough boiling water to cover. Cover tightly and allow to cook. Drain cabbage and remove leaves; set aside.

Cook onion and celery in hot butter or fat in a skillet. Add remaining vegetables and a mixture of monosodium glutamate and next three ingredients. Stirring constantly, cook 5 minutes.

Remove from heat and mix in matzo meal or flour and egg. Place 2 tablespoons of filling on each leaf. Roll up, tucking in ends. Place in a heavy pot, overlapped side down.

Blend soup and remaining ingredients. Pour over cabbage rolls. Cover and cook slowly 1 hour. Serve hot as a main course or as a meat accompaniment if using chicken fat for shortening. *About 6 servings*

## CUCUMBERS VINAIGRETTE

- 4 cucumbers, pared and thinly sliced
- 1 tablespoon salt
- 1 small onion, thinly sliced
- $\frac{2}{3}$  cup cider vinegar
- 3 tablespoons cold water
- 1½ teaspoons sugar
- $\frac{1}{4}$  teaspoon pepper

Place cucumber slices in a shallow dish;

sprinkle with salt. Cover and set aside 20 min.; drain.

Toss sliced cucumbers and onion together. Combine vinegar and last three ingredients; pour over vegetables. Mix lightly, cover and chill 2 hours.

Serve as a salad or meat accompaniment. If desired, sprinkle with 2 tablespoons minced fresh dill. *4 to 6 servings*

## POTATO PILLOWS

*A good accompaniment to a veal roast.*

- 6 medium-sized potatoes
- 2 eggs, fork beaten
- 1½ teaspoons salt
- $\frac{1}{4}$  teaspoon white pepper
- 1 tablespoon chopped chives
- $\frac{1}{4}$  cup melted butter or rendered chicken fat
- 1 cup regular all-purpose flour
- $\frac{1}{2}$  cup fine dry bread crumbs

Cook potatoes in jackets in lightly salted water until tender. Peel and mash while still hot. Add eggs, salt, pepper, chives and butter or chicken fat; mix thoroughly. Beat in flour. When cool enough to handle, knead dough on a lightly floured surface until easily shaped. Roll into sticks or fingers; cut into squares.

Drop squares into lightly salted boiling water and cook about 15 min. or until spongy. Lift out with a slotted spoon. Drain and cool.

Brown bread crumbs in a little melted butter or chicken fat. Add potato squares and cook until heated through. Serve drizzled with **parsley butter**, accompany with bowls of **jelly** and **dairy sour cream**, or combine with **fried cabbage**.

*4 to 6 servings*

A special Seder plate traditionally is a part of the Seder Table and is set before the one conducting the Seder.



## SWEET POTATO KUGEL

- 1½ lbs. sweet potatoes
- ½ cup fine dry bread crumbs
- ⅓ cup raisins
- 2 apples, sliced
- 2 tablespoons brown sugar
- ¼ teaspoon cloves
- ¼ teaspoon cinnamon
- 1 tablespoon lemon juice
- Butter or shortening
- Watercress sprigs

Cook sweet potatoes until tender when pierced with a fork; cool. Peel and slice.

Place a layer of bread crumbs in the bottom of a shallow greased baking dish. Cover with a layer of sweet potatoes; sprinkle with raisins. Top with a layer of sliced apples and sprinkle with some of a mixture of brown sugar and spices. Drizzle with some of the lemon juice.

Repeat layering, ending with a layer of crumbs; sprinkle with remaining sugar-spice mixture; dot with butter or shortening.

Bake at 350°F. 30 min. or until nicely browned on top. Garnish with a bouquet of watercress in center. *6 to 8 servings*

## PEPPER SALAD

- 8 green or red peppers
- Olive oil
- 1 cup tarragon vinegar
- ¼ cup water
- 1 clove garlic, minced
- 1 bay leaf
- 1½ teaspoons salt
- ¼ teaspoon pepper

Cut peppers in half lengthwise, discarding seeds and fibers. Pierce each pepper half with a fork and hold over direct heat until skin browns and blisters. Or place under broiler, skin side up, and heat until skin browns and blisters.

Plunge peppers into cold water. When cool enough to handle, remove skins. Cut peppers lengthwise into thin strips and place in a shallow dish; drizzle with oil.

Combine vinegar and remaining ingredients in a saucepan. Bring to boiling. Pour over peppers. Refrigerate for several hours. Remove bay leaf. Serve as a meat accompaniment, appetizer or salad. Peppers may be kept for several weeks in a covered jar in the refrigerator.

*6 to 8 servings*



## COOK'S NOTES FOR CAKE MAKING

Prepare pans—For cakes with shortening, grease bottoms of pans only, line with waxed paper cut to fit bottoms and grease the paper. For cakes without shortening (sponge type), do not grease or line pan unless specified.

Preheat oven to required temperature before mixing cake.

Beat egg whites as follows:

*Frothy*—entire mass forms bubbles.

*Stiff, Not Dry, Peaks*—peaks remain standing when beater is slowly lifted upright.

Beat egg yolks until thick and lemon-colored for well-beaten egg yolks.

Beat whole eggs until thick and piled softly for well-beaten eggs.

Fill baking pans one-half to two-thirds full.

For sponge-type cakes, without lifting spatula, cut through batter in pan in widening circles to release large air bubbles.

Test cake for doneness by inserting a cake tester or wooden pick in center; tester should come out clean. Or touch lightly at center; cake springs back when done.

Cool shortening-type cake 10 minutes in pan on wire rack after removing from oven. Run a spatula gently around sides of pan. Invert cake onto rack, remove pan, peel off waxed paper and turn cake right side up. Complete cooling on rack.

Cool sponge-type cakes inverted. After removing tubed cake from oven, immediately invert pan on tubed end or on funnel or neck of a bottle and let cake hang in pan until cold. Cut around tube and sides with spatula; gently remove cake. Invert non-tubed cake pan so opposite edges of pan rest on edges of two other pans; let cake hang in pan until cold. Loosen sides and gently remove cake.



## HONEY SPONGE CAKE

2¾ cups sifted cake flour  
½ teaspoon baking powder  
½ teaspoon baking soda  
1 teaspoon cinnamon  
1 teaspoon ginger  
1 teaspoon freshly grated nutmeg  
6 egg yolks  
¾ cup sugar  
1 cup honey  
1 tablespoon coffee beverage  
6 egg whites  
2 tablespoons ground almonds

Sift the first six ingredients together; set aside. Beat the egg yolks until thick and lemon-colored; add sugar gradually, beating constantly until very thick and light-colored. Continuing to beat, pour honey very slowly in a thin stream into egg mixture. Blend in coffee beverage. Add dry ingredients in fourths, beating until just blended after each addition.

Beat egg whites until stiff, not dry, peaks are formed. Pour egg yolk-flour mixture over surface of egg whites, gently fold together.

Turn batter into an ungreased 10-in. tubed pan. With spatula, cut through batter in pan in widening circles. Evenly sprinkle nuts over top.

Bake at 325°F. about 55 min., or until cake tests done. Immediately invert and cool as for sponge-type cakes. *One 10-in. tubed cake*

## HONEY CAKE

2 cups sifted cake flour  
1 teaspoon baking soda  
¼ teaspoon salt  
½ teaspoon cinnamon  
½ teaspoon ginger  
½ cup shortening  
1 cup honey  
1 egg, well beaten  
½ cup buttermilk  
Fluffy Honey Frosting (see recipe)

Sift the first five ingredients together.

Cream shortening and honey until light and thick. Add the egg in halves, beating thoroughly after each addition. Alternately add the dry ingredients in fourths and the milk in thirds to creamed mixture, beating only until blended after each addition.

Turn batter into two prepared 8-in. round layer-cake pans.

Bake at 375°F. about 25 min. or until cake

tests done. Cool as for shortening-type cakes.

Fill and frost the cake with Fluffy Honey Frosting. *One 8-in. layer cake*

## FLUFFY HONEY FROSTING

1 cup honey  
2 egg whites  
Few grains salt

Bring honey to boiling in a small saucepan over low heat.

Add salt to egg whites and beat until stiff, but not dry, peaks are formed. Continue beating and pour the hot honey very slowly in a thin stream into the egg whites. Continue beating 2 or 3 min., or until frosting forms rounded peaks.

*Enough to frost tops and sides of two 8- or 9-in. round cake layers*

## ALMOND CAKE

2¼ cups sifted regular all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
1 cup butter  
½ teaspoon vanilla extract  
1 cup sugar  
3 eggs  
1 can (12 oz.) almond cake and pastry filling (about 1¼ cups)  
¼ cup milk  
Almond Icing (see recipe)

Blend the first three ingredients; set aside.

Cream the butter and extract. Add sugar gradually, beating vigorously. Add the eggs, one at a time, beating until light and fluffy after each addition. Mix in the almond filling.

Alternately add dry ingredients in thirds and milk in halves to creamed mixture, beating only until blended after each addition. Turn batter into a prepared 9-in. tubed pan.

Bake at 350°F. 50 to 60 min. or until cake tests done. Cool as for shortening-type cakes.

If desired, ice cake top with Almond Icing, allowing it to run down sides of cake in uneven lines. *One 9-in. tubed cake*

**Almond Icing:** In a small mixing bowl beat together until smooth ¾ cup **confectioners' sugar**, 1 teaspoon soft **butter**, 1 teaspoon **light corn syrup**, ¼ teaspoon **almond extract** and about 4 teaspoons **heavy cream**.



**MERRIE COMPANIE CAKE**  
(One-Bowl Method)

*This cake is exactly what the name implies . . . so very, very often Mae would make it when we were expecting company. And what's more, it always seemed to me that it took absolutely NO TIME for her to stir up this plain cake. She always made this for family birthdays, too, and used a plain white icing. Since we prefer un-iced cakes, generally, Mae usually left off the icing unless the cake was for some very special occasion.*

2¾ cups sifted cake flour  
1¾ cups sugar  
2 teaspoons baking powder  
1½ teaspoons salt  
1 cup hydrogenated vegetable shortening  
¾ cup milk  
¾ teaspoon orange extract  
¾ teaspoon almond extract  
3 eggs  
1 egg yolk

Fruit 'n Nut White Mountain Frosting  
(see recipe)

Blend first four ingredients in a large mixer bowl. Add shortening and about two-thirds of the milk to which the extracts have been added. Beat 2 min. with mixer on medium speed. Scrape down bowl with rubber spatula.

Add remaining milk, eggs and egg yolk and beat 2 min. more. Turn batter into a prepared 9-in. tubed pan.

Bake at 375° F. about 45 min. or until cake tests done. Cool on wire rack as for shortening-type cakes.

Frost with Fruit 'n Nut White Mountain Frosting.  
*One 9-in. tubed cake*

**FRUIT 'N NUT WHITE MOUNTAIN FROSTING**

½ cup sugar  
2 tablespoons water  
¼ cup light corn syrup  
2 egg whites  
½ teaspoon almond extract  
½ cup (one 4-oz. jar) diced candied fruits  
½ cup chopped walnuts

Mix sugar, water and corn syrup in a small saucepan. Cover and bring to a rolling boil. Remove cover and cook until candy thermometer registers 242° F. or syrup spins a 6- to 8-in. thread.

Meanwhile, beat egg whites until stiff, not dry, peaks are formed. Continue beating and pour hot syrup very slowly in a thin stream into the egg whites. Continue to beat until of spreading consistency. Blend in extract. With final few strokes fold in the fruits and nuts.

*Enough to frost tops and sides of two 8- or 9-in. round cake layers or one 9- or 10-in. tubed cake*

**White Mountain Frosting**

Follow recipe for Fruit 'n Nut White Mountain Frosting. Omit candied fruits and walnuts; decrease almond extract to ¼ teaspoon and add 1 teaspoon vanilla extract.

**LEKACH**

(Traditional Honey Cake)

*This honey cake (for a sweet year) was just as traditional at home for Rosh Hashanah as going to Temple.*

1 lb. honey (1½ cups)  
½ cup double-strength coffee  
3½ cups sifted cake flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
2 teaspoons allspice  
½ teaspoon cinnamon  
4 eggs  
2 tablespoons salad or cooking oil  
1 cup sugar  
Blanched almond halves

Bring honey to boiling; stir in the coffee. Set aside to cool. Sift flour and next four ingredients together; set aside.

Beat eggs until thick and piled softly; continue beating, gradually adding the oil. Add sugar gradually, beating constantly until very thick and light-colored.

Alternately add dry ingredients in fourths and cooled honey-coffee mixture in thirds to egg mixture, beating only until blended after each addition.

Turn batter into two greased and waxed-paper-lined (bottoms only) 9½ x 5½ x 2¾-in. loaf pans. Arrange almond halves in a lengthwise row on center of batter in each pan.

Bake at 325° F. about 55 min., or until cakes test done. Remove from oven and cool as for sponge-type cakes.  
*Two 9 x 5-in. cakes*



### PASSOVER WINE SPONGE CAKE

- 1 cup matzo cake meal
- 1 cup blender ground walnuts (see note page 63)
- 2 tablespoons potato starch
- ½ teaspoon cinnamon
- 9 egg yolks (¾ cup)
- 1 cup sugar
- ¾ cup sweet red wine
- 9 egg whites (1¼ cups)
- ½ teaspoon salt

Mix the first four ingredients; set aside.

In a large electric mixer bowl blend the egg yolks and sugar; beat at highest speed until very thick and light-colored, about 8 minutes. Stir in the wine. Gently fold in the dry ingredients.

In a large mixing bowl, beat egg whites until frothy; add salt and continue beating until stiff, not dry, peaks are formed.

Gently fold egg-yolk mixture into egg whites. Turn batter into an ungreased 10-in. tubed pan. With spatula, cut through batter in pan in widening circles.

Bake at 325°F. about 70 min., or until surface springs back when lightly touched with finger. Immediately invert and cool as for sponge-type cakes.

To serve, cut into wedges.

*One 10-in. tubed cake*

### PASSOVER BANANA WALNUT SPONGE CAKE

- ¾ cup matzo cake meal
- ¼ cup potato starch
- 8 egg yolks (⅔ cup)
- 1 tablespoon lemon juice
- 1 cup sugar
- 1 cup sieved ripe banana (about 3 bananas with brown-flecked peel)
- 1 cup finely chopped walnuts
- 8 egg whites (1¼ cups)
- ¼ teaspoon salt

Mix first two ingredients; set aside.

In a large electric mixer bowl blend the egg yolks, lemon juice and sugar; beat at highest speed until very thick and light-colored, about 8 minutes. Mix in the banana. Fold in the walnuts and dry ingredients.

In a large mixing bowl beat egg whites and salt until stiff, not dry, peaks are formed. Gently fold egg-yolk mixture into egg whites.

Turn batter into an ungreased 10-in. tubed

pan. With spatula, cut through batter in pan in widening circles.

Bake at 325°F. about 1 hr., or until surface springs back when lightly touched with finger. Immediately invert and cool as for sponge-type cakes.

To serve, generously sift **confectioners' sugar** over top of cake and cut cake into wedges.

*One 10-in. tubed cake*

### PASSOVER SPONGE CAKE

- 1 cup matzo cake meal
- ¼ cup potato starch
- 9 egg yolks (¾ cup)
- ¼ cup orange juice
- 1½ teaspoons grated lemon peel
- 1½ cups sugar
- 9 egg whites (1½ cups)
- ½ teaspoon salt

Mix cake meal and potato starch; set aside.

In a large electric mixer bowl blend the egg yolks, juice, peel and sugar; beat at highest speed until very thick and light-colored, about 8 minutes. Fold in dry ingredients.

In a large mixing bowl beat egg whites and salt until stiff, not dry, peaks are formed. Fold egg-yolk mixture into egg whites.

Turn batter into an ungreased 10-in. tubed pan. With spatula, cut through batter in pan in widening circles.

Bake at 325°F. about 55 min., or until surface springs back when lightly touched with finger. Immediately invert and cool as for sponge-type cakes.

To serve, cut into wedges. Or cut cake crosswise into two layers, put together with **Prune Filling** (see recipe) and sprinkle with **confectioners' sugar**.

*One 10-in. tubed cake*

### PRUNE FILLING

- 1 cup sugar
- 2 tablespoons potato flour
- 1 teaspoon grated lemon peel
- ¼ cup lemon juice
- 1 egg, slightly beaten
- 1 cup chopped cooked prunes

Mix sugar and potato flour in a saucepan. Stir in the remaining ingredients. Cook and stir until mixture is thick. Set aside to cool.

## PASSOVER CHOCOLATE FILBERT SPONGE CAKE

*Tall, moist and flavorful . . . this is a real show-off cake.*

- 1 cup matzo cake meal
- ¼ cup potato starch
- 10 egg yolks (⅞ cup)
- ⅓ cup orange juice
- 1 cup sugar
- ¾ cup Passover chocolate-flavored syrup
- ⅔ cup grated toasted filberts, grated in  
a Mouli-type grater (to toast nuts see note  
page 63)
- 10 egg whites (1½ cups)
- ¾ cup sugar

Mix the first two ingredients; set aside.

In a large electric mixer bowl blend the egg yolks, orange juice and the 1 cup sugar; beat at highest speed until very thick and light-colored, about 10 minutes. Stir in the syrup. Gently fold in the filberts and dry ingredients.

In a large mixing bowl beat the egg whites until frothy. Gradually add the ¾ cup sugar, beating constantly until stiff, glossy peaks are formed.

Gently fold egg-yolk mixture into beaten egg whites; do not overmix. Turn batter into an ungreased 10-in. tubed pan. With spatula, cut through batter in pan in widening circles.

Bake at 350°F. about 1 hr., or until surface springs back when lightly touched with finger. Immediately invert and cool as for sponge-type cakes.

To serve, cut into wedges.

*One 10-in. tubed cake*

## JELLY ROLL

- 4 eggs
- ¼ teaspoon salt
- ½ teaspoon cream of tartar
- 1 cup sugar
- ¼ cup water
- 1½ teaspoons vanilla extract
- 1 cup sifted cake flour
- Jelly or jam (about ¾ cup)

Beat the eggs, salt and cream of tartar until frothy. Add the sugar gradually beating vigorously after each addition until thick and piled softly. Beat in the water and extract.

Fold flour into egg mixture until blended.

Turn batter into a greased (bottom only), waxed-paper-lined and greased again 15½ x 10½ x 1-in. jelly-roll pan and spread evenly to edges and corners.

Bake at 350°F. 15 to 20 min. or until surface springs back when lightly touched with finger. Immediately loosen edges of cake and turn into a towel with confectioners' sugar sifted over it. Peel off the waxed paper and cut off crisp edges of cake.

Roll cake while hot. Using towel as guide, begin rolling at narrow end of cake. Grasp edge of towel and pull it over beyond opposite edge; cake will roll itself as you pull. Wrap roll in towel and set on wire rack; cool thoroughly.

To fill, carefully unroll cake and spread with jelly or jam to within ¾ in. of edges; reroll. Sift confectioners' sugar over top.

To serve, cut into 1-in. slices. *One jelly roll*

## GOLD CAKE

*Especially delicious with a fruity butter-type frosting or sprinkled with confectioners' sugar.*

- 2½ cups sifted cake flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ⅔ cup butter or other shortening
- 1½ teaspoons vanilla extract
- 1¼ cups sugar
- 7 egg yolks (½ cup), well beaten
- ⅔ cup milk

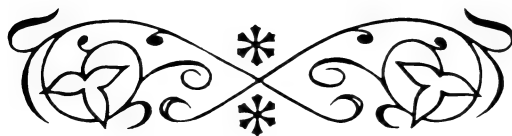
Sift the first three ingredients together; set aside.

Cream the butter and extract. Gradually add the sugar, beating vigorously until thoroughly creamed. Add the beaten egg yolks to creamed mixture in thirds, beating thoroughly after each addition.

Alternately add dry ingredients in thirds and liquid in halves to creamed mixture, beating until just blended after each addition. Turn batter into a prepared 9-in. tubed pan.

Bake at 350°F. about 55 min. or until cake tests done. Cool on wire rack as for shortening-type cakes.

*One 9-in. tubed cake*





Passover Jelly Roll and Cream Puffs (page 84) make use of convenient fruit-treats-from-a-jar for their fillings.

### PASSOVER JELLY ROLL

- ½ cup matzo cake meal
- ½ cup potato starch
- 6 egg yolks (½ to ⅔ cup)
- 2 tablespoons cold water
- 1 teaspoon grated orange peel
- 1 teaspoon grated lemon peel
- 2 teaspoons lemon juice
- 1 cup sugar
- 6 egg whites (⅞ cup)
- ¼ teaspoon salt
- ¾ cup chunky apples with raspberries,  
fruit jam, or preserves

Mix the first two ingredients; set aside.

In a large electric mixer bowl blend the egg yolks, water, peels, lemon juice and sugar; beat at highest speed until very thick and light-colored, about 8 minutes. Fold in the dry ingredients.

Beat egg whites and salt until stiff, not dry,

peaks are formed. Spread the egg-yolk mixture over egg whites and gently fold together.

Turn batter into a greased (bottom only), waxed-paper-lined and greased again 15½ x 10½ x 1-in. jelly-roll pan and spread evenly to edges and corners.

Bake at 325° F. about 20 min. or until surface springs back when lightly touched with fingertip. Immediately loosen edges of cake and turn onto a towel with **confectioners' sugar** sifted over it; peel off waxed paper. (Cut off cake edges if they are crisp.)

Roll cake while hot. Using towel as guide, begin rolling at narrow end of cake. Grasp edge of towel and pull it over beyond opposite edge; cake will roll itself as you pull. Wrap roll in towel and set on wire rack; cool thoroughly.

To fill, carefully unroll cake and spread with one of the fruit fillings to within ¼ in. of edges; reroll. Sift **confectioners' sugar** over top.

To serve, cut into 1-in. slices. *One jelly roll*



## OLD-FASHIONED LEMON LAYER CAKE

*Mae seemed to collect "lemon" recipes . . . and although the family often preferred "chocolate" or "vanilla," we could not resist when she produced this cake.*

- 3 cups sifted regular all-purpose flour
- 2 teaspoons baking powder
- 1 cup butter
- 1 teaspoon vanilla extract
- 2 cups sugar
- 4 egg yolks, well beaten
- 1 cup milk
- 4 egg whites

Lemon Filling (see recipe)

Blend flour and baking powder; set aside.

Cream butter and extract. Add sugar gradually, beating vigorously until thoroughly creamed. Add the egg yolks in thirds, beating until light and fluffy after each addition.

Alternately add dry ingredients in fourths and milk in thirds to creamed mixture, beating only until blended after each addition.

Beat the egg whites until stiff, not dry, peaks are formed; carefully fold into creamed mixture. Turn batter into three prepared 9-in. round layer-cake pans.

Bake at 350°F. about 25 min. or until cake tests done. Cool on wire racks as for shortening-type cakes.

Fill layers with Lemon Filling. Sprinkle cake top with sifted **confectioners' sugar** or frost sides and top of cake with Seven-Minute Frosting, if desired.

*One 9-in. layer cake*

## LEMON FILLING

- 2 eggs, fork beaten
- 1 cup sugar
- 1 tablespoon grated lemon peel
- $\frac{1}{3}$  cup lemon juice
- 2 tablespoons hot water
- 1 tablespoon butter

Blend the first five ingredients in a small heavy saucepan. Cook over low heat, stirring constantly until thickened, 7 to 10 minutes. Stir in the butter. Chill. *About  $1\frac{1}{4}$  cups filling*

## SEVEN-MINUTE FROSTING

- $1\frac{1}{2}$  cups sugar
- $\frac{1}{3}$  cup water
- 1 tablespoon light corn syrup
- $\frac{1}{8}$  teaspoon salt
- 2 egg whites (about  $\frac{1}{3}$  cup)
- 1 teaspoon vanilla extract

Put all ingredients except extract into the top of a double boiler. Beat with hand rotary beater or electric mixer until blended.

Place over rapidly boiling water and continue beating 7 min. or until mixture holds stiff peaks when beater is slowly raised upright. Do not overbeat.

Remove from boiling water. Add extract and continue beating about 2 min. or until of spreading consistency.

*Enough to frost sides and tops of three 9-in. round cake layers*

**NOTE:** Mixture may be tinted by gently stirring in one or more drops of food coloring with the vanilla extract.

## Beige Seven-Minute Frosting

Follow recipe for **Seven-Minute Frosting**; use  $\frac{3}{4}$  cup **sugar** and  $\frac{3}{4}$  cup packed **light brown sugar** for the  $1\frac{1}{2}$  cups sugar.

## Lady Baltimore Frosting

Follow recipe for **Seven-Minute Frosting**; increase vanilla extract to 2 teaspoons and add  $\frac{1}{2}$  teaspoon **almond extract**. For filling, remove a third of frosting and fold in  $\frac{1}{3}$  cup chopped **dried light figs**,  $\frac{1}{4}$  cup chopped **dark seedless raisins** and  $\frac{1}{4}$  cup chopped **pecans**. Frost sides and top of cake with remaining frosting.

Special Seder plate and goblet. A large wine goblet filled with wine is placed at center of the table for the Seder Service.



## BANANA CAKE

- 2 cups sifted cake flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ cup butter or margarine
- 1 teaspoon vanilla extract
- 1 cup sugar
- 2 eggs
- 1 cup mashed bananas (about 2 medium-sized with brown-flecked peel)
- ¼ cup dairy sour cream
- Cherry Whipped Cream (see recipe)

Sift the first three ingredients together; set aside.

Cream butter or margarine and extract. Add sugar gradually, beating vigorously until thoroughly creamed. Add the eggs one at a time, beating until light and fluffy after each addition. Mix in mashed bananas.

Alternately add dry ingredients in thirds and sour cream in halves to creamed mixture, beating only until blended after each addition. Turn batter into two prepared 8-in. round layer-cake pans.

Bake at 350°F. about 25 min. or until cake tests done. Cool on wire rack as for shortening-type cakes.

Fill layers with Cherry Whipped Cream; frost top and garnish with a ring of diagonally cut **banana slices** (dip in **pineapple** or **orange juice** to prevent darkening). Place two halved drained **maraschino cherries** in center.

Refrigerate cake until ready to serve.

*One 8-in. layer cake*

## SWEETENED WHIPPED CREAM

- 1 cup chilled heavy cream
- ¼ cup sifted confectioners' sugar
- 1 teaspoon vanilla extract

Using a chilled bowl and beater, beat cream until soft peaks are formed when beater is slowly lifted upright. With final few strokes, blend in sugar and extract.

Store in refrigerator, covered, if not used immediately. *About 2 cups whipped cream*

## Cherry Whipped Cream

Follow recipe for **Sweetened Whipped Cream** substituting ½ teaspoon **almond extract** for vanilla extract. Fold in 1 tablespoon finely chopped drained **maraschino cherries**.

## FILBERT TORTE

- 2½ cups sifted cake flour
- 3½ teaspoons baking powder
- ½ teaspoon salt
- ¾ cup butter
- 1½ teaspoons vanilla extract
- 1¾ cups packed brown sugar
- 3 eggs
- 1 cup milk
- 1 cup blender ground toasted filberts (see note)
- Fluffy Filbert Frosting (see recipe)

Sift the first three ingredients together; set aside.

Cream butter and extract. Add sugar gradually, beating vigorously until thoroughly creamed. Add the eggs, one at a time, beating until light and fluffy after each addition.

Alternately add dry ingredients in thirds and liquid in halves to creamed mixture, beating only until blended after each addition. Mix in the nuts. Turn batter into three prepared 8-in. round layer-cake pans.

Bake at 375°F. about 25 min. or until cake tests done. Cool as for shortening-type cakes.

Fill and frost cake with Fluffy Filbert Frosting.

*One 8-in. torte*

**NOTE:** To toast filberts, spread them in a pan and set in a 400°F. oven 10 to 15 min., or until browned, stirring occasionally. To grind filberts, use medium blade of food chopper, or grind in an electric blender following manufacturer's directions.

## FLUFFY FILBERT FROSTING

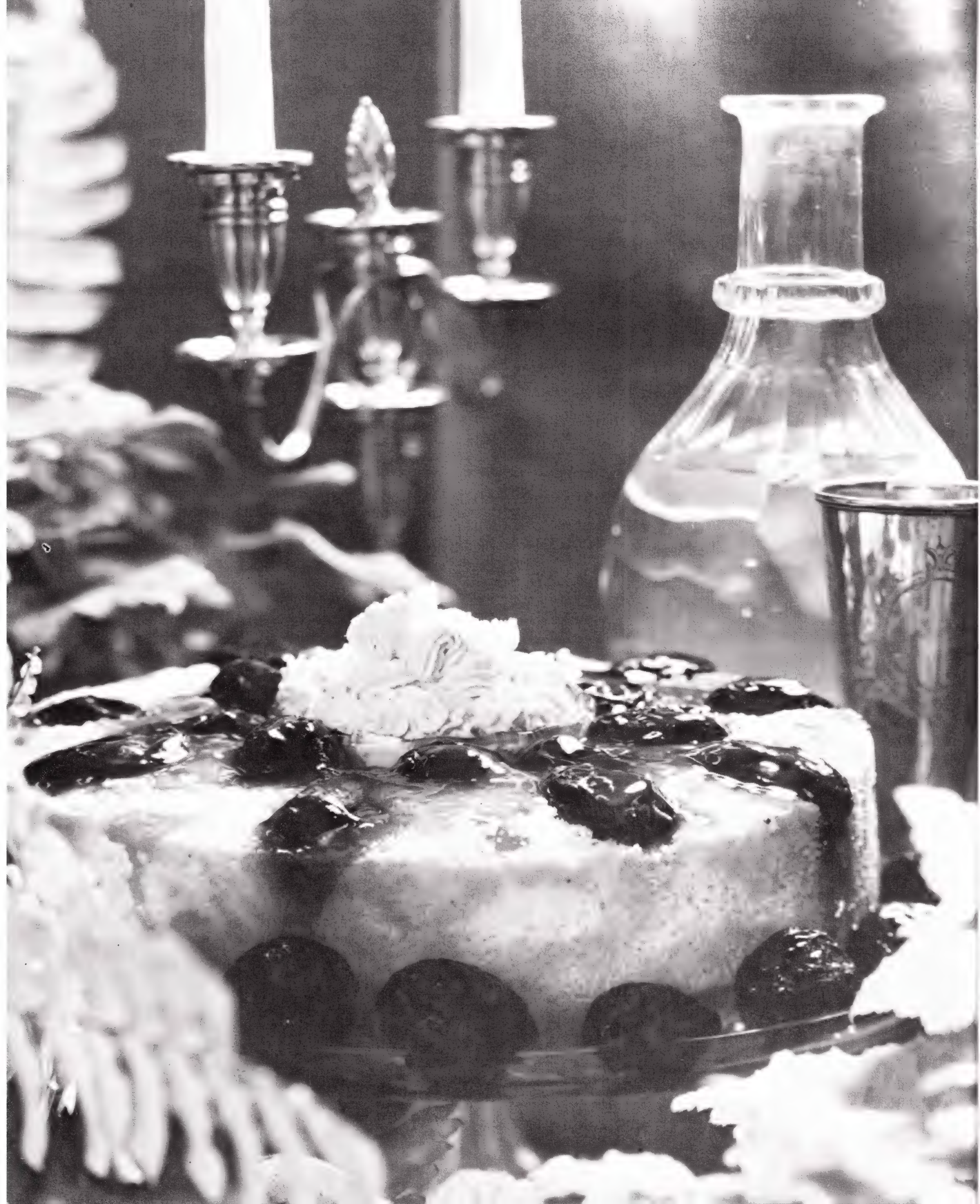
- 2 tablespoons butter
- 1 cup chopped filberts
- ½ cup butter
- 1 teaspoon vanilla extract
- 1 lb. confectioners' sugar
- 1 egg, fork beaten
- 1 to 2 tablespoons cream

Melt the 2 tablespoons butter in a heavy skillet over low heat. Stir in filberts and continue heating, stirring constantly, until nuts are browned. Set aside to cool.

Cream the ½ cup butter and extract. Add one-half of the confectioners' sugar gradually, beating vigorously until thoroughly creamed. Beat in the egg and then the remaining sugar. Beat in enough cream for a fluffy frosting. Mix in nuts.

*Enough to frost tops and sides of three 8-in. round cake layers*







## PASSOVER PRUNE UPSIDE-DOWN CAKE

- 1 jar (1 lb.) cooked prunes
- 6 egg yolks
- 1 cup sugar
- 1 tablespoon grated lemon peel
- 1 tablespoon lemon juice
- ½ teaspoon salt
- ¾ cup matzo cake meal
- 6 egg whites

Prune Sauce (see recipe)

Drain prunes and reserve juice. Pit prunes and drain on absorbent paper.

Oil bottom only of a 9-in. tubed springform pan and line with waxed paper. Arrange the drained prunes on the waxed paper.

Combine the egg yolks, sugar, lemon peel, juice, and salt. Beat until very thick. Gently fold in the cake meal until blended.

Beat egg whites until stiff, not dry, peaks are formed. Spread egg yolk mixture over egg whites and gently fold together. Turn batter into pan over prunes and spread evenly.

Bake at 350°F. about 40 min. or until cake is browned and firm to touch. Remove the springform and cool cake completely.

Invert cake on cake plate, lift off bottom of pan, and carefully peel off paper. Spoon Prune Sauce over cake. If desired, set a stemmed glass in the center of cake and fill with orange butter frosting.

*One 9-in. tubed cake*

## PRUNE SAUCE

- Reserved juice from prunes
- 2 teaspoons potato starch
- ¼ cup sugar
- 1 teaspoon grated lemon peel
- 1 tablespoon lemon juice

Stir ¼ cup juice with potato starch in a small saucepan. Mix in remaining ingredients. Cook and stir over low heat until thickened. Cool.

## LADY BALTIMORE CAKE

*Daddy named this "Mae's Own Lady Baltimore Cake" because she always made such a fuss about the filling and icing on a Lady Baltimore Cake being so sweet, so she usually used a Seven-Minute Frosting for this cake or some times even a fudge icing. The traditional Lady Baltimore Cake glaze and fruit- and nut-filled frosting recipes are good to have handy for very special occasions.*

- 3 cups sifted cake flour
- 1½ tablespoons baking powder
- 1 teaspoon salt
- 1 cup butter or margarine
- 1½ teaspoons vanilla extract
- ¾ cup sugar
- 1 cup milk
- 6 egg whites
- ¾ cup sugar

Seven-Minute Frosting (page 62; see note)

Sift the first three ingredients; set aside.

Cream the butter and extract. Gradually add ¾ cup sugar, creaming until fluffy after each addition.

Alternately add dry ingredients in fourths and milk in thirds to creamed mixture, beating until just blended after each addition. Finally, beat only until smooth.

Beat the egg whites until frothy. Gradually add the remaining ¾ cup sugar, beating thoroughly after each addition. Continue beating until stiff, glossy peaks are formed. Spread over batter and gently fold together. Turn batter into three prepared 8-in. round layer-cake pans.

Bake a 350°F. about 30 min. or until cake tests done. Cool on wire racks as for shortening-type cakes.

Fill and frost cake with tinted Seven-Minute Frosting.

If desired, after removing cake layers from pans, spread with Glaze (see recipe). Set aside on wire racks to cool completely. Fill and frost sides and top with Lady Baltimore Frosting (page 62).

*One 8-in. layer cake*

## GLAZE

- ½ cup water
- 1 cup sugar
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract

Mix water and sugar in a saucepan. Stir over low heat until sugar is dissolved. Increase heat and bring mixture to boiling. Cover saucepan and boil gently 5 minutes. Uncover pan and set a candy thermometer in place so that the bulb does not touch bottom or sides of pan.

Continue cooking, stirring occasionally, until mixture reaches 230°-234°F. (thread stage). Using a pastry brush dipped in water, wash down crystals from sides of pan. Change water after every washing.

Remove from heat and stir in the extracts. Use while hot.

## POPPY SEED CAKE

- ½ cup poppy seed (about 2½ oz.)
- ¾ cup milk
- 2¼ cups sifted cake flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¾ cup butter or margarine
- 1½ teaspoons vanilla extract
- 1½ cups sugar
- 4 egg whites (about ½ cup)
- Creamy Vanilla Filling (see recipe)
- White Mountain Frosting (page 58)

Soak poppy seed in milk for 2 hours.

Sift flour, baking powder and salt together.

Cream the butter and extract. Gradually add sugar creaming thoroughly.

Alternately add dry ingredients in fourths and poppy seed mixture in thirds to creamed mixture, beating until blended after each addition.

Beat egg whites until stiff, not dry, peaks are formed. Spread over batter and gently fold together. Turn batter into two prepared 9-in. round layer-cake pans.

Bake at 350°F. 30 min. or until cake tests done. Cool as for shortening-type cakes.

When completely cool, fill layers with Creamy Vanilla Filling and frost sides and top with White Mountain Frosting.

*One 9-in. layer cake*

## CREAMY VANILLA FILLING

- ⅓ cup sugar
- 2½ tablespoons regular all-purpose flour
- ¼ teaspoon salt
- 1½ cups cream
- 3 egg yolks, slightly beaten
- 1 tablespoon butter or margarine
- 2 teaspoons vanilla extract
- ¼ teaspoon almond extract

Mix first three ingredients in a double-boiler top. Stir constantly while adding the cream gradually. Bring to boiling; stir and cook 3 min.

Cover and cook over boiling water 5 to 7 min., stirring several times.

Vigorously stir about 3 tablespoons of the hot mixture into the egg yolks; immediately blend into cream mixture. Stir and cook over boiling water 3 to 5 min.

Remove from heat and blend in the remaining ingredients. Cover and cool slightly. Chill.

*About 1½ cups filling*

## CHOCOLATE BROWN SUGAR CAKE

- 2¼ cups sifted cake flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup butter
- 1 teaspoon vanilla extract
- 1½ cups packed dark brown sugar
- 3 eggs
- 3 sqs. (3 oz.) unsweetened chocolate, melted and cooled
- 1 cup buttermilk

Sift the flour, baking soda and salt together.

Cream the butter and extract. Add sugar gradually, beating vigorously until thoroughly creamed. Add the eggs, one at a time, beating until light and fluffy after each addition. Mix in the chocolate.

Alternately add dry ingredients in thirds and liquid in halves to creamed mixture, beating only until blended after each addition. Turn batter into two prepared 9-in. round layer-cake pans.

Bake at 350°F. about 30 min. or until cake tests done. Cool as for shortening-type cakes.

Fill and frost cake with Buttermilk Fudge Frosting. Or, if desired, fill and frost with Beige Seven-Minute Frosting (page 62).

*One 9-in. layer cake*

## BUTTERMILK FUDGE FROSTING

- ¾ cup butter or margarine
- 1 cup buttermilk
- 2 cups sugar
- 1 teaspoon baking soda
- 2 tablespoons butter or margarine
- 1 teaspoon vanilla extract

Put the first four ingredients into a heavy 3-qt. saucepan. Stir over low heat until sugar is completely dissolved.

Increase heat and bring mixture to boiling. Put candy thermometer in place. Cook, stirring constantly, until thermometer registers 232°F.

Remove from heat and put the 2 tablespoons butter or margarine on top of frosting. Set frosting aside to cool to 110°F. Do not disturb during cooling period.

When cool, stir in extract and beat until creamy and of spreading consistency. If frosting becomes too thick to spread smoothly, add a few drops of hot water.

*Enough frosting to cover tops and sides of two 9-in. round cake layers*



Chocolate Cake set on a pedestal plate, frosted extravagantly, and adorned with nosegays is ready for a birthday party.

### CHOCOLATE CAKE

*Like most youngsters, Diane was particularly fond of CHOCOLATE. This was one of Mae's quick chocolate cakes especially to please Diane and her friends.*

- 2 cups sifted regular all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{3}$  cup butter
- 1 teaspoon vanilla extract
- 1 $\frac{1}{4}$  cups sugar
- 1 egg
- 3 sqs. (3 oz.) unsweetened chocolate,  
melted and cooled
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  cup dairy sour cream

Mix first three ingredients; set aside.

Cream the butter and extract. Add sugar gradually, beating vigorously. Add the egg, beating constantly until light and fluffy. Mix in the chocolate.

Alternately add dry ingredients in thirds and a blend of the milk and sour cream in halves, beating only until blended after each addition.

Turn batter into two prepared 9-in. round

layer-cake pans. Bake at 350° F. about 30 min., or until cake tests done. Cool on wire racks as for shortening-type cakes.

When completely cooled, fill and frost layers with Seven-Minute Frosting (page 62) or Buttermilk Fudge Frosting (page 66).

*One 9-in. layer cake*

### SHERRIED RAISIN WALNUT CAKE

*This cake can be called a fruitcake although some folks call it an eggless, milkless, butterless cake. Whatever you call it, it's filled with good flavor and wonderful memories.*

- 1 pkg. (15 oz.) dark seedless raisins
- 2 cups water
- 1 cup dry sherry
- 4 cups sifted regular all-purpose flour
- 1 tablespoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon freshly grated nutmeg
- 1 cup vegetable shortening
- 1 tablespoon vanilla extract
- 2 cups sugar
- 1 lb. chopped walnuts (about 3 $\frac{2}{3}$  cups)

Simmer raisins and water uncovered, stirring occasionally, 15 min. or until almost all of the water is absorbed. Remove from heat; stir in the sherry. Set aside to cool, at least 4 hours—overnight is even better.

Blend the flour, baking soda, cinnamon and nutmeg; set aside.

Mix the shortening and extract. Add the sugar gradually, beating vigorously until thoroughly blended.

Alternately add the dry ingredients in thirds and raisin mixture in halves to creamed mixture, beating with a wooden spoon only until all flour is dampened. Stir in the nuts.

Generously grease, waxed-paper line and grease again the bottom of a 10-in. tubed pan; turn batter into pan.

Bake at 300° F. about 2 $\frac{1}{2}$  hours. Cake is done when surface springs back when pressed lightly with finger. Set pan on wire rack until cake is cold; remove from pan and peel off waxed paper. Wrap cake in moisture-vaporproof material and store in refrigerator or in a cool place at least 24 hrs. to mellow before slicing.

To serve, cut into thin slices. To store, wrap tightly in moisture-vaporproof material and keep in a cool place.

*About 5 lbs. fruitcake*



## JAM CAKE

*There's no way to describe this cake — it's so different and delicious! Well I remember that Mae's Jam Cake made more of a hit at my wedding than did the Bride and Groom. She would not give this recipe even to her closest friend . . .*

4 cups sifted regular all-purpose flour  
2 teaspoons baking soda  
2 teaspoons allspice  
2 teaspoons cinnamon  
2 teaspoons nutmeg  
1 teaspoon cloves  
½ cup butter  
½ cup vegetable shortening  
2 cups sugar  
5 eggs  
1 cup blackberry jam  
1½ cups buttermilk

Blend the flour and next five ingredients thoroughly; set aside.

Cream butter and hydrogenated vegetable shortening. Add sugar gradually, beating vigorously. Add the eggs, one at a time, beating until light and fluffy after each addition. Mix in the jam.

Alternately add dry ingredients in fourths and buttermilk in thirds to creamed mixture, beating only until blended after each addition. Turn batter into four prepared 9-in. round layer-cake pans.

Bake at 350° F. about 30 min., or until cake tests done. Cool on wire racks as for shortening-type cakes.

Fill between layers with **Orange Filling**. Frost sides and top with **Orange Butter Frosting**.

*One 9-in. layer cake*

## ORANGE FILLING

3 medium-sized oranges  
2 cups sugar  
3 egg yolks  
2 tablespoons butter

Quarter oranges, remove seeds, and put through the fine blade of a food grinder.

Combine ground orange (pulp and juice; about 3 cups) and remaining ingredients in a small saucepan. Cook over low heat, stirring constantly, until mixture is thickened, about 12 minutes. Remove from heat. Beat vigorously until fluffy and light. Chill before filling cake.

*About 3 cups filling*

## ORANGE BUTTER FROSTING

¾ cup butter  
1 tablespoon grated orange peel  
6 cups sifted confectioners' sugar  
3 to 6 tablespoons orange juice

Cream butter, orange peel and 1 cup of the sugar together until fluffy. Alternately add remaining sugar and the orange juice beating until frosting is of spreading consistency.

*Enough frosting to cover tops and sides of four 9-in. round cake layers*

## ORANGEADE CAKE

1 cup chopped pecans  
½ cup dark seedless raisins  
¼ cup regular all-purpose flour  
2 cups sifted regular all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
¾ cup butter  
1½ tablespoons grated orange peel  
1 cup sugar  
2 eggs  
1 cup buttermilk  
½ cup orange juice  
¼ cup sugar

Mix pecans, raisins and the ¼ cup of flour; set aside. Blend the 2 cups flour, baking powder and baking soda; set aside.

Cream butter and orange peel. Add the 1 cup sugar gradually, beating vigorously. Add the eggs, one at a time, beating until light and fluffy after each addition.

Alternately add the dry ingredients in fourths and the milk in thirds to creamed mixture, beating only until blended after each addition. Stir in pecan-raisin mixture. Turn batter into a prepared 9-in. tubed pan.

Bake at 350° F. about 55 min. or until cake tests done.

Meanwhile, combine orange juice and the remaining ¼ cup sugar; stir until sugar is dissolved.

When cake tests done, remove it from oven and immediately pour orange juice evenly over cake top; cool in pan on wire rack. When completely cooled, loosen cake from pan with a spatula; invert on cake plate and remove waxed paper. If desired, sift confectioners' sugar over top.

*One 9-in. tubed cake*

## APPLESAUCE CAKE

*Mae always served this at holiday time in preference to the traditional fruitcake — it slices better. Will you believe that until now, while compiling these recipes, I thought Mae was kidding me when she insisted that her delicious applesauce cake contained pineapple.*

- 3 cups sifted regular all-purpose flour
- 1½ teaspoons baking soda
- 1 teaspoon allspice
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 2 cups golden raisins
- 1 cup chopped walnuts
- 1 can (1 lb.) applesauce
- 1 can (8¾ oz.) crushed pineapple, drained
- ½ cup flaked coconut
- ¾ cup butter
- 2 cups sugar
- 3 eggs, well beaten

Blend the first five ingredients thoroughly; mix in raisins and nuts. Set aside. Combine applesauce, pineapple and coconut; set aside.

Cream the butter. Add sugar gradually, beating vigorously until thoroughly creamed. Add eggs in thirds, beating until light and fluffy after each addition.

Alternately add flour-fruit mixture in fourths and applesauce mixture in thirds to creamed mixture, beating only until blended after each addition. Turn batter into a prepared 10-in. tubed pan.

Bake at 275°F. about 2½ hrs. or until cake tests done. Cool on wire rack as for shortening-type cakes.

Remove from pan and peel off waxed paper; cool completely. Wrap cake in moisture-vapor-proof material and store in refrigerator or in a cool place at least 24 hrs. to mellow before slicing.

To serve, cut into thin slices. If desired, serve with Brandy Hard Sauce (see recipe).

To store, wrap tightly in moisture-vaporproof material and keep in a cool place.

*About 4¼ lbs. fruitcake*

## BRANDY HARD SAUCE

- ¾ cup butter or margarine
- 2 cups sifted confectioners' sugar
- ¼ cup brandy

Cream butter. Gradually add sugar and brandy, beating constantly until light and fluffy. Chill until firm.

*About 1½ cups sauce*

## PEACH-GLAZED CHEESE CAKE

- 1⅓ cups graham cracker crumbs
- 3 tablespoons sugar
- 6 tablespoons butter, softened
- ½ pkg. (about 4 tablespoons) lemon-flavored gelatin
- ½ cup boiling water
- 1 pkg. (8 oz.) cream cheese, softened
- ½ teaspoon vanilla extract
- ¼ cup sugar
- ½ cup chilled heavy cream
- 1 can (1 lb.) sliced peaches, drained  
reserving ⅓ cup syrup
- 2 teaspoons lemon juice
- 1 teaspoon unflavored gelatin

Butter bottom and sides of an 8 x 1½-in. round layer-cake pan with removable bottom. Mix the crumbs and the 3 tablespoons sugar in a bowl. Using a fork or pastry blender, mix in the butter. Using the back of a spoon, press crumb mixture very firmly into an even layer on bottom and sides of the pan.

Place in a 375°F. oven for 8 minutes. Set aside on a wire rack to cool.

Empty lemon-flavored gelatin into a bowl. Add boiling water and stir until gelatin is completely dissolved; cool. Refrigerate, stirring occasionally, until slightly thicker than consistency of thick, unbeaten egg white.

Meanwhile, mix the softened cream cheese and extract in a bowl. Add the remaining ¼ cup sugar gradually, beating until blended.

When gelatin mixture is of desired consistency, stir several tablespoons into cheese mixture. Continue adding gelatin mixture, slowly, stirring constantly until well blended.

Using a chilled bowl and beater, beat cream until it piles softly. Gently fold into gelatin-cheese mixture. Pour into prepared crust. Chill until set, about 1 hour.

Mix reserved peach syrup, lemon juice and unflavored gelatin in a saucepan; place over low heat. Stir until gelatin is completely dissolved. Chill gelatin mixture in refrigerator or over ice and water until slightly thicker than consistency of thick, unbeaten egg white. If chilled over ice and water, stir frequently; if chilled in refrigerator, stir occasionally.

Arrange peach slices in a swirl pattern on top of chilled cheese cake. Spoon syrup glaze evenly over peaches. Chill until glaze is set.

To serve, remove rim from pan and cut cake into small wedges.

*One 8-in. cheese cake*







## FRUITED HONEY CAKE

1 cup dried prunes  
1 cup raisins  
1 cup golden raisins  
1 cup pitted dates, sliced  
1 cup diced candied pineapple  
1 cup diced citron  
½ cup diced candied orange peel  
½ cup diced candied lemon peel  
½ cup halved candied cherries  
1 cup chopped blanched almonds  
2 cups sifted regular all-purpose flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
1 teaspoon salt  
1 teaspoon cinnamon  
¼ teaspoon cloves  
¼ teaspoon mace  
1 cup shortening  
1 cup honey  
5 egg yolks  
5 egg whites

Put prunes into a colander and set over boiling water; cover and steam 15 minutes. Cool and cut from pits.

Rinse and drain raisins. Combine all fruits with almonds and 1 cup of the flour; mix well.

Sift remaining 1 cup flour with baking powder, baking soda, salt, and spices; blend thoroughly. Set aside.

Cream shortening and honey. Add egg yolks, one at a time, beating thoroughly after each addition. Mix in dry ingredients.

Beat egg whites until stiff, not dry, peaks are formed. Gently fold into batter. Pour over fruit-nut mixture and mix well. Turn into a 9-in. tubed pan which has been lined with 2 thicknesses of greased brown paper and 1 of greased waxed paper.

Bake at 300°F. 3 to 3½ hrs. or until cake tests done. If necessary cover top with brown paper to avoid overbrowning.

Cool, remove from pan, and peel off waxed paper.

To store, wrap completely cooled cake in moisture-vaporproof material and keep in a cool place.

*About 5½ lbs. fruitcake*

Fruited Honey Cake if served during Rosh Hashanah will signify sweetness and plenty in the New Year. Nehemiah is said to have introduced the custom of eating sweets on this High Holy Day.

## PRALINE CAKE

Caramel Syrup (see recipe)  
Cooked Carrots (see recipe)  
2½ cups sifted regular all-purpose flour  
2 teaspoons baking powder  
1 teaspoon salt  
½ cup butter or margarine  
1½ teaspoons vanilla extract  
2 eggs, well beaten  
2 cups pecans, coarsely chopped  
Caramel Frosting (page 72)

Prepare Caramel Syrup and Cooked Carrots. Blend the next three ingredients; set aside.

Cream butter or margarine and extract; add the Caramel Syrup gradually, blending well. Add the eggs in thirds beating thoroughly after each addition. Beat in the reserved carrots.

Alternately add the dry ingredients in fourths and reserved carrot syrup in thirds to creamed mixture, beating only until smooth after each addition. Mix in the nuts. Turn batter into a prepared 13x9½x2-in. pan and spread evenly.

Bake at 350°F. 45 to 50 min. or until cake tests done. Set on a wire rack and cool completely in pan.

Frost with Caramel Frosting.

*One 13x9-in. cake*

## CARAMEL SYRUP

Melt 1 cup **sugar** in a heavy light-colored skillet (a black skillet make it difficult to see the color of the syrup). With back of a wooden spoon, gently keep sugar moving toward center of skillet until sugar is completely melted and of a golden-brown color. Remove from heat. Being careful that steam does not burn hand, stir and gradually add 1 cup **milk**, a small amount at a time. Return to low heat and add 1 cup **sugar** gradually, stirring constantly until completely dissolved. Remove from heat, blend in 1 tablespoon **butter** or **margarine** and set aside to cool to lukewarm.

## COOKED CARROTS

Put 2 cups sliced **carrots**, 1 cup **sugar** and 1 cup **boiling water** into a saucepan; stir until sugar is dissolved. Cover and simmer about 10 min. or until carrots are tender and syrup is clear. Drain carrots, reserving syrup. Force carrots through a sieve or food mill. (If an electric mixer is to be used for mixing cake batter, do not sieve carrots.) Set aside to cool.

### CARAMEL FROSTING

- ½ cup butter
- 1 cup packed brown sugar
- ¼ cup cream
- 1½ cups sifted confectioners' sugar

Melt butter in a heavy skillet over low heat. Blend in the brown sugar and cream. Stirring constantly, bring to boiling and cook 1 min. or until sugar is completely dissolved.

Remove from heat and cool to lukewarm (110°F.).

When syrup has cooled, gradually add the confectioners' sugar, beating until blended after each addition. If necessary, continue beating until thick enough to spread.

*Enough frosting for a 13x9-in. cake*

### MAE'S CHEESE CAKE

*Mae didn't pretend to know the meaning of the word "gourmets," but she didn't hide her delight when these people praised her cheese cake.*

#### **Crust:**

- 1½ cups coconut bar cookie crumbs
- 3 tablespoons sugar
- ¼ cup melted butter

#### **Filling:**

- 1½ lbs. (three 8-oz. pkgs.) cream cheese, softened
- 1¼ teaspoons almond extract
- 1 cup sugar
- 5 eggs
- 3 tablespoons flour
- ¼ teaspoon salt

#### **Topping:**

- 1½ cups dairy sour cream
- ¼ cup sugar
- ½ teaspoon vanilla extract
- 1 to 1½ teaspoons cinnamon
- 2 tablespoons toasted sliced almonds

For crust, butter the bottom and sides of a 9-in. springform pan; sprinkle sides with 2 tablespoons of the crumbs. Mix remaining crumbs with the sugar and melted butter. Press mixture evenly into bottom of pan; set aside.

For filling, blend cream cheese and almond extract; gradually add the sugar, beating constantly until light and fluffy. Add eggs, one at a time, beating vigorously after each addition. Mix in the flour and salt.

Turn mixture into crumb-lined pan, spreading evenly to edges.

Bake at 350°F. 50 min.; turn off heat, open oven door and let cake cool in oven 1 hour.

For topping, combine sour cream, sugar and vanilla extract.

Remove cake from oven and sprinkle with cinnamon. Spread sour cream topping evenly over top; sprinkle with almonds. Place in a 400°F. oven 5 minutes.

Remove to wire rack to cool completely. Chill in refrigerator several hours or overnight.

To serve, remove springform, cut cake into small wedges.

Store cake in refrigerator.

*One 9-in. cheese cake*

### CURRENT CHEESE CAKE FOR PASSOVER

- 1 cup matzo meal
- ½ cup confectioners' sugar
- ¼ teaspoon cinnamon
- ½ cup melted butter
- 1 lb. cottage cheese, sieved
- 1 cup heavy cream
- 1 cup currants
- 1 cup sugar
- ¼ cup potato starch
- ¼ teaspoon salt
- 4 egg yolks, well beaten
- 1½ teaspoons grated lemon peel
- 3 tablespoons lemon juice
- 4 egg whites, beaten stiff, but not dry

Butter bottom and sides of a 9-in. springform pan. Mix the matzo meal, confectioners' sugar and cinnamon; blend in butter. Reserve 2 tablespoons of the crumbs for topping.

Press remaining crumbs firmly into an even layer on bottom and up 2 inches on sides of pan. Bake at 350°F. 8 min. Set aside on wire rack.

Blend the cottage cheese and next eight ingredients. Fold in egg whites. Turn mixture into prepared shell; sprinkle reserved crumbs over top.

Bake at 350°F. 1 hr.; turn off heat, open oven door and let cool to room temperature in oven. Chill several hours.

To serve, remove springform; cut cake into small wedges.

Store cake in the refrigerator.

*One 9-in. cheese cake*





This Luscious Lemon Cheese Cake is prepared with a generous amount of rich cream cheese and served with steaming coffee.

### LUSCIOUS LEMON CHEESE CAKE

- 2 $\frac{2}{3}$  cups zwieback crumbs (about 24 slices)
- $\frac{1}{2}$  cup sifted confectioners' sugar
- 1 $\frac{1}{2}$  teaspoons grated lemon peel
- $\frac{1}{2}$  cup butter or margarine, softened
- 2 $\frac{1}{2}$  lbs. (five 8-oz. pkgs.) cream cheese, softened
- 1 $\frac{3}{4}$  cups sugar
- 3 tablespoons flour
- 1 $\frac{1}{2}$  teaspoons grated lemon peel
- $\frac{1}{2}$  teaspoon vanilla extract
- 4 eggs (about 1 cup), slightly beaten
- 2 egg yolks
- $\frac{1}{4}$  cup heavy cream

Butter bottom and sides of a 9-in. springform pan. Mix the crumbs, confectioners' sugar and 1 $\frac{1}{2}$  teaspoons lemon peel in a bowl. Using a pastry blender or fork, evenly blend in the butter. Reserve  $\frac{3}{4}$  cup of the mixture for topping.

Turn remainder into prepared pan; press crumbs very firmly into an even layer on bottom and up sides of pan to the rim. Set aside.

Mix the cream cheese, sugar, flour, 1 $\frac{1}{2}$  teaspoons lemon peel and extract in a bowl. Beat until smooth and fluffy. Add the eggs and egg yolks in thirds beating thoroughly after each addition. Blend in the cream.

Turn mixture into prepared crust, spreading evenly. Sprinkle reserved crumb mixture evenly over top.

Bake at 250°F. 2 hours. Turn off heat. Let cake stand in oven about 1 hr. longer. Remove to a wire rack to cool completely. Chill in refrigerator several hours or overnight.

To serve, remove springform; cut cake into small wedges.

Store cake in refrigerator.

*One 9-in. cheese cake*





# COOKIES

## BROWNIES

*Everyone makes brownies but Mae's always tasted just a little different and better than anyone else's—more chewy. And they stayed moist longer than any I could ever make.*

- ½ cup butter
- ½ teaspoon vanilla extract
- 1 cup sugar
- 2 eggs, well beaten
- 2 sqs. (2 oz.) unsweetened chocolate, melted
- ½ cup sifted regular all-purpose flour
- ½ teaspoon salt
- 1 cup chopped walnuts

Cream butter and extract. Add sugar gradually, beating constantly until light and fluffy. Add eggs in thirds beating thoroughly after each addition. Beat in chocolate.

Add a mixture of flour and salt in halves, mixing until blended after each addition. Stir in nuts. Spread batter evenly in a buttered 9-in. sq. pan.

Bake at 350° F. 20 to 25 minutes. Remove from oven and cool in pan on wire rack. Cut into squares to serve.

*16 brownies*

## GUMDROP COOKIES

- 2 cups sifted regular all-purpose flour
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- ¼ teaspoon salt
- 4 eggs
- 2 cups packed brown sugar
- 1 cup chopped walnuts
- ½ cup small gumdrops, halved

Combine first four ingredients; set aside.

Beat eggs until frothy; gradually add sugar beating constantly until thick and piled softly.

Add flour mixture in three portions, beating until blended after each addition. Stir in nuts and gumdrops.

Spread batter evenly into a greased jelly-roll pan, 15½x10½x1 inch.

Bake at 350° F. about 20 min., or until delicately brown. Remove from oven and cool in pan on wire rack 10 minutes. Cut into bars and remove from pan to cool completely.

*About 4 doz. cookies*

## MOHN KORSHELACH

(Poppy Seed Cookies)

- 3 cups sifted regular all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon baking soda
- 1 teaspoon salt
- ½ cup poppy seed
- 1 cup butter
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 1½ cups sugar
- 4 eggs
- 1 cup beer

Combine first five ingredients; set aside. Cream butter, extract and lemon juice. Add sugar gradually, beating constantly. Add eggs, one at a time, beating until light and fluffy after each addition. Alternately add flour mixture and beer to creamed mixture, beating only until blended after each addition.

Drop batter by teaspoonfuls onto ungreased baking sheets. Flatten to round shapes with the back of a teaspoon dipped in **melted butter** so as not to stick to dough.

Bake at 350° F. about 15 min., or until cookies are lightly browned. Remove to wire racks to cool.

*About 6 doz. cookies*

## STRUDEL STICKS

- 1½ cups sifted regular all-purpose flour
- 1¼ cups uncooked rolled oats
- 1 cup packed brown sugar
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon coriander
- ¾ cup cooking or salad oil
- ¾ cup chopped walnuts
- Fruit Filling (see recipe)

Mix flour and next five ingredients thoroughly. Beat in oil until thoroughly blended. Stir in nuts.

Line a 10 x 8-in. baking sheet with sides with waxed paper. Firmly press half of the mixture into pan making an even layer. Spread filling evenly over bottom layer. Top with remaining dough mixture pressing to form an even layer.

Bake at 325°F. 1 hr., or until top is browned. Remove from oven and let stand in pan 5 minutes. Turn out onto wire rack to cool. Peel off waxed paper. Cut into 2 x ¾-in. bars and arrange on edge on serving plate. *About 5 doz. cookies*

NOTE: These cookies may be cut into long bars, wrapped and frozen to be sliced and serve as needed.

## FRUIT FILLING

- ¾ cup water
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon peel
- 1 cup packed brown sugar
- 1 cup blackberry jam
- 1 cup assorted candied fruits
- 1 cup currants

Mix all ingredients in a saucepan. Cook 10 min., stirring frequently until mixture is very thick and most of the water is absorbed. Cool before using as filling in cookies.

## PURIM COOKIES

- 3 eggs, well beaten
- 3 tablespoons sugar
- 2 tablespoons melted butter
- 1½ cups sifted regular all-purpose flour
- ¼ teaspoon salt
- ⅔ cup honey
- ½ cup poppy seed

Gradually beat sugar and butter into eggs;

stir in a mixture of the flour and salt. Beat dough until smooth. Roll out ¼ in. thick and cut into 1-in. squares. Prick each square thoroughly and pinch both sides together forming a little pocket. Place on a greased baking sheet.

Bake at 400°F. 10 min., or until delicately browned. Remove from oven and set aside until cool enough to handle.

Bring honey to boiling. Drop in baked cookies; boil 3 minutes. Add poppy seed and simmer over low heat about 8 min., or until cookies are nicely browned. Remove with a slotted spoon and place on waxed paper to dry and cool.

*About 3 doz. cookies*

NOTE: Honey and seeds left in pan may be made into Mohnelach by adding more seeds and boiling until mixture forms a soft ball in cold water. Then pour mixture onto a cold surface and cut into squares. Allow to cool and dry before serving.

## HONEY DROPS

- 2 cups sifted regular all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- ¼ teaspoon coriander
- ¾ cup butter
- 1½ teaspoons grated lemon peel
- ⅔ cup sugar
- 2 eggs
- ½ cup honey
- 12 almonds, finely chopped

Blend flour, baking powder, salt and coriander; set aside.

Cream butter and lemon peel. Add sugar gradually, beating constantly. Add 1 egg and 1 egg yolk beating vigorously until mixture is fluffy.

Alternately add flour mixture in thirds and honey in halves to creamed mixture. Beat until blended after each addition.

Drop by teaspoonfuls onto buttered baking sheets. Brush cookie tops with remaining egg white, slightly beaten; sprinkle with almonds.

Bake at 350°F. 12 min., or until cookies are delicately browned. Remove from sheets immediately and cool on wire racks.

*About 4 doz. cookies*





This cordial set is of filigree in hammered brass. A wine goblet is set in front of each place at the Seder Table.

### ROGELACHS

- 1 cup butter
- 1 pkg. (8 oz.) cream cheese, softened
- 4 cups sifted regular all-purpose flour
- 1 cup dairy sour cream
- ½ cup sugar
- 1 teaspoon cinnamon
- ¼ cup chopped raisins
- ¼ cup finely chopped nuts
- 1 cup tart jelly

Cream butter and cream cheese until light and fluffy. Alternately add flour in thirds and sour cream in halves to creamed mixture beating until blended after each addition. Wrap and refrigerate overnight.

Combine sugar, cinnamon, raisins and nuts; set aside.

Divide dough into six parts. Roll each part into a 9-in. circle. Spread with about 3 tablespoons tart jelly. Sprinkle with some of the raisin-nut mixture. Cut dough into 10 wedges and roll each, starting at the wide end. Place on a baking sheet.

Bake at 400° F. 15 min., or until cookies are delicately browned. *About 5 doz. cookies*

### MANDEL BAIGELACH (Almond Crescents)

- 2 egg whites
- ¼ teaspoon salt
- ¼ teaspoon almond extract
- ⅔ cup confectioners' sugar
- 1 cup ground almonds
- 1 tablespoon melted butter

Beat egg whites, salt and extract until frothy; gradually add sugar, beating constantly until glossy peaks are formed. Fold in almonds, a few at a time, and butter.

Drop by teaspoonfuls onto a buttered baking sheet. Form into crescents or rings with the back of a spoon; or put mixture through a pastry bag using a ½-in. opening or tube. Brush with slightly beaten **egg white**.

Bake at 325° F. about 30 min., or until delicately browned. *About 4 doz. small cookies*

### COCONUT MACAROONS

- 8 egg whites
- ⅛ teaspoon salt
- 2 teaspoons vanilla extract
- 1¾ cups granulated sugar
- 2¼ cups sifted confectioners' sugar
- 1½ lbs. shredded coconut

Beat egg whites, salt and extract until frothy; gradually add granulated sugar beating constantly until stiff, glossy peaks are formed. Fold in confectioners' sugar, a little at a time; then coconut.

Drop by teaspoonfuls onto oiled baking sheets.

Bake at 325° F. 15 min., or until cookies are delicately browned. *About 8 doz. cookies*

NOTE: Do not enlarge this recipe.

### POPPY SEED SQUARES

- 1½ cups sifted regular all-purpose flour
- 1½ teaspoons baking powder
- ⅛ teaspoon salt
- ⅔ cup butter
- 1 teaspoon vanilla extract
- ½ cup sugar
- 2 eggs, separated
- 1 cup packed brown sugar
- 1 cup blender-ground poppy seed

Blend flour, baking powder and salt; set aside.

Cream butter and extract. Gradually add the ½ cup sugar, beating constantly. Add egg yolks and beat vigorously until light and fluffy. Gradually add flour mixture, beating until blended.

Firmly press mixture into a buttered 8-in. sq. pan.

Beat egg whites until frothy; gradually add brown sugar beating constantly until stiff, glossy peaks are formed. Fold in poppy seed. Spread over dough.

Bake at 350° F. 25 min. or until delicately browned. Remove from oven, cool and cut into 2-in. squares. *16 cookies*



## FRUIT-FILLED COOKIE CONES

- 4 cups sifted regular all-purpose flour
- 2½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup butter
- 1 teaspoon grated orange peel
- 1 teaspoon grated lemon peel
- 1 teaspoon vanilla extract
- 1½ cups sugar
- 4 eggs
- 3 tablespoons honey
- 2 tablespoons orange juice
- Filling (see recipe)

Blend flour, baking powder, and salt; set aside.

Cream butter and next three ingredients. Add sugar gradually, beating constantly. Add eggs, one at a time, beating until light and fluffy after each addition. Mix in honey and orange juice. Add flour mixture in three portions, beating until blended after each addition. Chill.

Using a portion at a time, roll dough ⅛ in. thick on a lightly floured surface. Cut into 2-in. rounds. Place on buttered baking sheets. Place a spoonful of filling in center of each round. Bring sides of each to top and pinch together to form a cone.

Bake at 350° F. about 20 min., or until golden brown. Remove from baking sheets and cool on wire racks.

*About 5 doz. cookies*

## FILLING

- 1 cup pitted prunes
- ¾ cup raisins
- ¾ cup dried apricots
- 1 whole orange
- 1 whole lemon
- ½ cup finely chopped nuts
- 3 tablespoons poppy seed
- ½ teaspoon coriander
- ⅛ teaspoon salt
- ¼ cup honey
- 3 tablespoons sweet wine

Grind all fruit ingredients together. Stir in nuts and a mixture of the next three ingredients. Blend in a mixture of honey and wine.

## PASSOVER COOKIES

- ¼ cup shortening
- 1 teaspoon grated lemon peel
- 1 cup sugar
- 6 eggs
- 1 cup matzo cake meal
- ⅓ cup ground toasted filberts (to toast nuts see page 63)
- 2 tablespoons potato starch
- ⅛ teaspoon salt
- Sugar
- Whole shelled filberts

Cream shortening and lemon peel. Add sugar gradually, beating constantly. Add eggs, one at a time, beating until light and fluffy after each addition.

Combine cake meal, ground filberts, potato starch and salt; fold into creamed mixture, a little at a time.

Drop by tablespoonfuls onto ungreased baking sheets. Sprinkle lightly with sugar and press a whole filbert into center of each cookie.

Bake at 400° F. about 10 min., or until lightly browned. Remove from baking sheets immediately and cool on wire racks.

*About 3½ doz. cookies*

## SOUR CREAM WAFERS

- 1 cup butter
- 1 teaspoon grated lemon peel
- ¼ teaspoon almond extract
- ¾ cup sugar
- 3 egg yolks
- 3 cups sifted regular all-purpose flour
- ¾ teaspoon salt
- ½ cup dairy sour cream
- 3 egg whites, slightly beaten
- ¼ cup finely chopped almonds

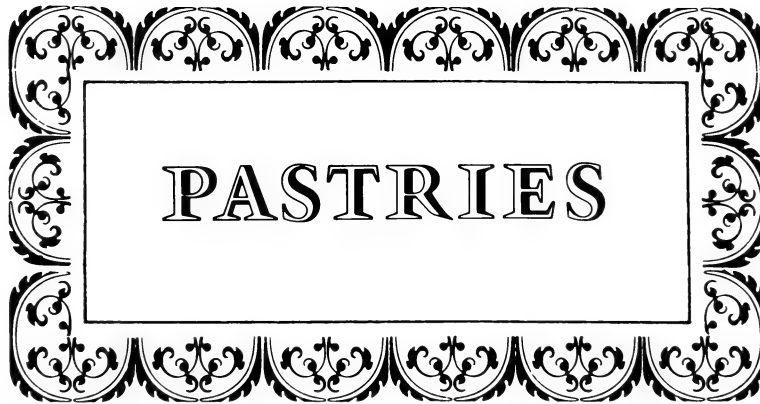
Cream butter, peel and extract. Gradually add sugar, beating constantly. Add egg yolks, one at a time, beating until light and fluffy after each addition. Alternately add a mixture of flour and salt and sour cream, beating until blended after each addition.

Roll dough ⅛ in. thick on a lightly floured surface. Brush liberally with egg whites; sprinkle with chopped almonds. Cut into small squares or use fancy cookie cutters.

Bake on ungreased baking sheets at 400° F. 10 min., or until lightly browned.

*About 6 doz. cookies*





# PASTRIES

## GEORGE WASHINGTON APPLE PIE

*Mae had a funny way of simply "presenting" this pie when we least expected it—hardly ever saw her make it—I suppose it's because the recipe is such an easy and quick one that I just wasn't around when she was making it. Anyway, I find that I am always trying to recapture this taste whenever I order apple pie in a restaurant or even when I eat it in someone's home, and I just can't seem to find it.*

### Pastry for a two-crust 9-in. pie (page 79)

- 1 cup pineapple juice
- 1 cup sugar
- 6 medium cooking apples, quartered, cored and pared
- 1 tablespoon cornstarch
- $\frac{1}{8}$  teaspoon salt
- 1 tablespoon butter
- $\frac{1}{2}$  teaspoon vanilla extract

Prepare pastry shell using about half the pastry; roll out remaining pastry and cut with pastry wheel or knife into strips  $\frac{1}{2}$  in. wide for lattice. Place pastry shell in refrigerator to chill thoroughly.

Combine pineapple juice and sugar in a saucepan; bring to boiling. Add apples; reduce heat and cook slowly until apple sections are tender, but unbroken. Remove sections with a slotted spoon and arrange in chilled pastry shell; set aside.

Combine cornstarch and salt; blend with enough cold water to make a smooth paste. Add to syrup mixture, stirring constantly. Bring to boiling; boil 5 min. or until thickened, stirring slowly to keep mixture cooking evenly. Remove

from heat; stir in butter and extract. Pour over apples. Top with pastry strips to form a lattice design; flute edge.

Bake at 450°F. 10 min.; reduce temperature to 375°F. and bake about 25 min. longer or until pastry is light golden brown. Cool on wire rack before serving.

If desired, serve with triangles of sharp Cheddar cheese. *One 9-in. pie*

## SOUTHERN PECAN PIE

*Mae came from the deep south and, with her, the recipe for this pie which her northern son-in-law thought was simply great. I agree.*

### Pastry for a one-crust 9-in. pie (page 79)

- 2 eggs
- $\frac{1}{2}$  cup sugar
- 1 teaspoon vanilla extract
- 1 tablespoon flour
- $\frac{1}{4}$  teaspoon salt
- 1 cup dark corn syrup
- 1 tablespoon melted margarine
- $1\frac{1}{4}$  cups pecan halves

Prepare pastry shell (do not bake); place in refrigerator to chill thoroughly.

Beat eggs, sugar and extract until thick. Blend in a mixture of flour and salt, then beat in corn syrup and margarine. Mix in nuts.

Turn into chilled pastry shell; brush crust edge with a small amount of undiluted **evaporated milk** before baking so crust will brown.

Bake at 300°F. about 1 hr. or until a knife inserted halfway between center and edge of filling comes out clean. Cool. *One 9-in. pie*

## OLD-FASHIONED LEMON PIE

*Sure to rate seconds!*

### Pastry for a one-crust 9-in. pie

- 1½ cups sugar
- 1 tablespoon flour
- 1 tablespoon cornmeal
- 6 eggs
- 1½ tablespoons grated lemon peel
- ½ cup lemon juice
- ½ cup melted butter

Prepare pastry shell (do not bake); place in refrigerator to chill thoroughly.

Combine next three ingredients; set aside. Beat eggs until thick and piled softly. Alternately add sugar mixture in thirds and a mixture of lemon peel, juice and butter in halves, beating well after each addition. Pour into chilled pastry shell.

Bake at 400°F. 10 min.; reduce oven temperature to 325°F. and bake 20 min. longer, or until filling is firm. Cool on wire rack before serving.

*One 9-in. pie*

## PASSOVER LEMON PIE

### Matzo Meal Pie Shell (page 84)

- 1 cup sugar
- 3 tablespoons potato starch
- ¼ teaspoon salt
- ½ cup cold water
- 1 cup boiling water
- 3 egg yolks, fork beaten
- 2 tablespoons butter
- 1 tablespoon grated lemon peel
- 5 tablespoons lemon juice
- 3 egg whites
- 6 tablespoons sugar

Prepare and bake pie shell; set aside to cool.

Combine the 1 cup sugar, potato starch, and ¼ teaspoon of the salt in a heavy saucepan. Stir in cold water. Add boiling water gradually, stirring constantly. Bring rapidly to boiling over direct heat, stirring gently and constantly; reduce heat. Cook and stir 10 min. longer or until mixture is thickened and clear.

Vigorously stir about ½ cup of the hot mixture into beaten egg yolks. Immediately blend into mixture in pan. Cook over low heat 3 min., stirring slowly to keep mixture cooking evenly. Remove from heat and blend in butter, lemon peel and juice. Cover and cool slightly; stir occasionally. Place in refrigerator and cool to lukewarm.

Beat egg whites and remaining ⅛ teaspoon salt together until frothy. Adding remaining 6 tablespoons sugar gradually, continue beating until stiff, glossy peaks are formed.

Turn lukewarm filling into cooled pie shell. Pile meringue lightly over filling sealing it to edge of crust. Bake at 350°F. 10 to 15 min. or until meringue is delicately browned. Cool on wire rack before serving.

*One 8-in. pie*

## PASTRY FOR A ONE-CRUST PIE

- 1 cup flour
- ½ teaspoon salt
- ⅓ cup lard, hydrogenated vegetable shortening, or all-purpose shortening
- 2½ tablespoons ice water

Sift flour and salt together in a bowl. Cut in fat with a pastry blender or two knives until mixture is the size of small peas.

Gradually sprinkle ice water, a teaspoon at a time, over flour mixture. Mix lightly with a fork after each addition. Add only enough water to hold pastry together. Work quickly; do not overhandle. Shape into a ball; chill.

Flatten dough on a lightly floured surface. Roll from center outward into a round about ⅛ in. thick and 1 in. larger than inverted pie pan. With knife or spatula, loosen pastry from surface wherever sticking occurs; lift pastry and sprinkle flour underneath.

Loosen one half of pastry from surface with spatula and fold over other half. Loosen remaining part and fold in quarters. Gently lay pastry in pie pan and unfold it, fitting it to the pan so that it is not stretched.

Trim edge with scissors or sharp knife so pastry extends about ½ in. beyond edge of pie pan. Fold extra pastry under at edge and flute or press with a fork. Thoroughly prick bottom and sides of pastry shell with a fork. (Omit pricking if filling is to be baked in the shell.)

Bake at 450°F. 10 to 15 min., or until crust is light golden brown. Cool on wire rack before filling.

*One 8 or 9-in. pastry shell*

## Pastry for a Two-Crust Pie

Double recipe for **Pastry for a One-Crust Pie**. Divide in half and shape into balls. Chill.

When ready to use, roll and prepare bottom crust as directed; do not prick. Prepare top crust as directed. *Pastry for 8 or 9-in. two-crust pie*





A delicately browned, tender meringue atop this Pineapple Pie gives it a festive and dramatic finish for elegant dining.

### PINEAPPLE PIE

*Sometimes Mae would use a graham cracker crust for this delicious pie.*

**Pastry for a one-crust 9-in. pie (page 79)**

- 3 tablespoons sugar**
- 2 tablespoons cornstarch**
- ¼ teaspoon salt**
- 1 can (1 lb. 4 oz.) crushed pineapple,  
drained reserving syrup**
- 3 egg yolks, fork beaten**
- 3 tablespoons butter**
- 2 teaspoons grated lemon peel**
- 1 tablespoon lemon juice**
- 1 tablespoon orange juice**
- 3 egg whites**
- ⅓ teaspoon salt**
- 6 tablespoons sugar**

Prepare, prick, and bake pastry shell; set aside to cool.

Combine the 3 tablespoons sugar, cornstarch,

and ¼ teaspoon salt in a heavy saucepan. Stir in reserved pineapple syrup. Bring rapidly to boiling over direct heat, stirring gently and constantly; reduce heat. Cook and stir 10 min. until mixture is thickened and clear.

Vigorously stir about ½ cup of the hot mixture into beaten egg yolks. Immediately blend into mixture in pan. Cook over low heat 3 to 5 min., stirring slowly to keep mixture cooking evenly. Remove from heat and blend in drained crushed pineapple, butter and next three ingredients. Cover and cool slightly, stirring occasionally. Place in refrigerator and cool to lukewarm.

Beat egg whites and remaining ⅓ teaspoon salt together until frothy. Add the 6 tablespoons sugar gradually, continuing to beat until stiff, glossy peaks are formed.

Turn lukewarm filling into cooled pastry shell. Pile meringue lightly over filling sealing it to edge of crust. Bake at 350° F. 10 to 15 min., or until meringue is delicately browned. Cool on wire rack before serving. *One 9-in. pie*

## STRUDEL

**4 cups sifted flour**  
**1 egg, fork beaten**  
**1 tablespoon melted butter**  
**1 tablespoon vinegar**  
**Lukewarm water, 80°-85° F.**  
**Melted butter**  
**Flour**  
**Fine dry bread crumbs**  
**Strudel fillings (this page and page 82)**

Place flour in a large bowl and make a well in center; add egg and butter. Put vinegar into a measuring cup and fill with lukewarm water to the 1-cup line. Gradually add to ingredients in bowl, mixing until all flour is moistened.

Turn dough onto a lightly floured pastry board and knead. Hold dough high above board and hit it hard against the board 100 to 125 times, or until dough is smooth and elastic and small bubbles appear on the surface. Knead dough occasionally during the hitting process. Shape dough into a smooth round ball and put onto a lightly floured board. Lightly brush top of dough with melted butter. Cover dough with an inverted bowl and allow to rest 30 minutes.

Cover a table (about 48x30 in.) with a clean cloth and sprinkle the cloth evenly with ½ cup flour.

Place dough on center of cloth and sprinkle very lightly with flour. Roll dough into a rectangle ¼ to ⅝ in. thick.

Clench the fists, tucking the thumbs under the fingers. With the palm-side of fists down, reach under the dough to its center (dough will rest on back of hands). Being careful not to tear dough, stretch the center of the dough gently and steadily toward you as you slowly walk around the table. (Dough should not have any torn spots, if possible, but such perfection will come with practice.)

As the center becomes as thin as paper, concentrate the stretching motion closer to the edge of the dough. Continue until dough is as thin as tissue paper and hangs over edges of table. With kitchen shears, trim edges leaving about 2 in. of dough overhanging on all sides.

Allow stretched dough to dry about 5 min., or until it is no longer sticky. Avoid drying dough too long since it will become brittle.

Sprinkle melted butter and bread crumbs over dough. Cover dough with one of the strudel fillings.

Fold the overhanging dough on all sides over the filling, making Strudel even with edge of

table. Beginning at one narrow end of table, grasp the cloth with both hands; slowly lift cloth and fold over a strip of dough about 3 in. wide. Pull cloth toward you; again lift cloth and slowly and loosely roll dough, making roll about 3 in. wide. Brush off excess flour from the roll; cut roll into halves and place on a buttered 15½ x 10½ x 1-in. jelly-roll pan. Brush top and sides with fork-beaten egg.

Bake at 350° F. about 40 min. or until strudel is golden brown. Remove to wire rack. Sift **confectioners' sugar** over top of strudel. Cut strudel into 2½-in. slices and serve warm or cooled.

*1 doz. slices*

## STRUDEL FILLINGS

### Cherry Filling

**2 cans (1 lb. 4 oz. each) pitted, tart, red cherries, drained**  
**¾ cup chopped toasted blanched almonds**  
**1 cup sugar**  
**½ teaspoon cinnamon**

Place cherries between layers of absorbent paper and gently pat to remove any excess liquid.

Mix almonds, sugar and cinnamon. Sprinkle prepared strudel dough with cherries and almond mixture.

### Poppy Seed Filling

**½ lb. freshly ground poppy seed**  
**1 cup sugar**  
**½ cup raisins**  
**2 teaspoons grated lemon peel**

Mix ingredients and spoon over prepared strudel dough.

### Apple and Currant Filling

**1½ lbs. tart apples, cored, pared and cut in ⅛-in. slices**  
**½ cup currants or raisins**  
**¾ cup sugar**  
**1 teaspoon cinnamon**  
**⅛ teaspoon nutmeg**  
**1 teaspoon grated lemon or orange peel**

Spoon apple slices and currants over prepared strudel dough. Sprinkle with a mixture of sugar and remaining ingredients.

### Cottage Cheese Filling

- 2 egg yolks
- ¼ cup sugar
- ¼ teaspoon salt
- 1 lb. dry cottage cheese
- ¼ cup raisins
- ½ teaspoon vanilla extract
- ½ teaspoon grated lemon peel

Beat egg yolks, sugar and salt until thick and pale. Add cottage cheese gradually to egg mixture, beating after each addition. Stir in a mixture of raisins and last two ingredients. Spoon filling in small mounds on prepared strudel dough; spread evenly.

### Dried Fruit Filling

- 1 cup finely chopped dried apricots
- 1 cup finely chopped prunes
- 1 teaspoon grated orange peel
- 2 tablespoons orange juice
- ½ cup sugar
- 2 tablespoons honey, warmed
- ½ teaspoon nutmeg

Mix all ingredients except nutmeg. Spread over prepared strudel dough. Sprinkle with nutmeg before rolling.

### Chopped Nut Filling

- ½ lb. blanched almonds, finely ground
- 4 egg yolks
- ½ cup sugar
- 1 teaspoon grated lemon peel
- ¼ cup melted butter

Mix almonds, egg yolks, sugar and lemon peel to form a paste. Spread in rows on prepared strudel dough. Drizzle with melted butter before rolling.

Working with the palm side of hands down, hands reach under Strudel Dough at center and stretch until dough is paper-thin.



### Raisin and Cherry Filling

- 4 cups ground raisins
- 1 jar (8 oz.) maraschino cherries
- 4 cups chopped filberts
- 2 cups sugar
- 2 cups ground bread or cake crumbs
- ¼ cup lemon juice
- Turkish Paste or orange marmalade

Mix first six ingredients. Place on prepared strudel dough in rows fairly close together. Cut Turkish Paste into small cubes and wedge into rows every few inches. If using orange marmalade, drop half teaspoonfuls onto rows. Roll as for other strudels. When cut, the colors of the paste or marmalade show through filling.

### Jelly Filling

- Cinnamon
- Sugar
- ¾ cup chopped nuts
- 1 cup golden raisins
- 1 pt. cherry, plum or watermelon preserves
- 1 cup fine bread crumbs
- 1 teaspoon grated lemon peel

Sprinkle prepared strudel dough liberally with cinnamon and sugar. Mix remaining ingredients. Place a row of filling on dough every few inches; roll.

### Almond Pineapple Filling

- ¼ lb. ground unblanched almonds
- ⅓ cup orange juice
- ½ cup sugar
- 1 can (8¾ oz.) crushed pineapple, drained

Mix first three ingredients in a small saucepan and heat until sugar is dissolved. Add pineapple; stir and cook until mixture thickens. Cool.

The Strudel Dough is covered with filling, and using tablecloth, is slowly lifted and folded over filling about three inches.





## SOUR CREAM STRUDEL

*Our Temple Community looked forward to Mae's being Onneg Shabbat hostess because she usually made this strudel for that occasion, and never had a piece left to bring back home.*

- 1 cup butter, softened
- 1 cup dairy sour cream
- 2 cups regular all-purpose flour
- Crushed corn flakes
- Strudel fillings (pages 81 and 82)

Cream butter and sour cream until light and fluffy. Add flour and blend until dough forms a sticky ball. Cover and place in refrigerator overnight.

In the morning, divide dough into four equal portions. Place one portion on a well-floured surface. Keep remainder of dough in refrigerator until ready to use. Roll dough very thin. Lightly spread with corn flake crumbs before filling with one of the strudel fillings. (Don't over-fill a tender dough or it will break.) Roll up as for a jelly roll. Place on a well-greased baking sheet. Repeat process with remaining dough portions.

Bake at 350° F. about 1 hr. or until strudel is crisp and brown. Remove from oven and slice while warm. Sprinkle with **confectioners' sugar** when cool.

*4 strudels*

## FRENCH MACAROON PIE

- ½ cup finely crushed saltine crackers (see note)
- ½ cup sugar
- 1 teaspoon baking powder
- ½ cup finely chopped pecans
- 12 dates, finely chopped
- 3 egg whites
- ¼ teaspoon salt
- 1 teaspoon almond extract
- ¼ cup sugar

Blend first three ingredients. Mix in nuts and dates. Set aside.

Beat egg whites, salt and extract until frothy. Adding remaining ¼ cup sugar gradually, continue beating until stiff, glossy peaks are formed. Fold egg white mixture into date-nut mixture. Turn into a well greased 9-in. pie pan. Spread evenly.

Bake at 300° F. 35 min., or until filling is set. Cool on wire rack before serving. If desired, serve topped with whipped cream or vanilla ice cream.

*One 9-in. pie*



Like all desserts this cream topped Sweet Potato Pie is never so good as when served with fragrant cups of full-bodied coffee.

NOTE: For Passover, substitute egg matzos for saltine crackers.

## SWEET POTATO PIE

*Family stories have it that Daddy would not eat sweet potatoes in any form and just couldn't understand or believe that anyone could have the NERVE to use them in a pie . . . I remember when Daddy asked for seconds on this one!*

**Pastry for a one-crust 9-in. pie (page 79)**

- ½ teaspoon cinnamon
- ¼ teaspoon ginger
- ¼ teaspoon mace
- ¼ teaspoon salt
- ½ teaspoon vanilla extract
- 1½ cups mashed cooked sweet potatoes
- ¼ cup butter
- 1½ cups sugar
- 2 eggs, well beaten
- 2 cups milk

Prepare pastry shell (do not bake); place in refrigerator to chill thoroughly.

Combine cinnamon and next three ingredients. Blend spice mixture and extract into sweet potatoes; beat until fluffy. Set aside.

Cream butter and sugar until thoroughly blended. Add beaten eggs in halves, beating thoroughly after each addition. Blend in the milk. Gradually add reserved sweet potato mixture beating until blended after each addition.

Turn mixture into chilled pastry shell. Bake at 375° F. about 35 min. or until a knife inserted halfway between center and edge of filling comes out clean. Cool on wire rack before serving.

If desired, served topped with whipped cream and a sprinkle of chopped pecans. *One 9-in. pie*

### PASSOVER CREAM PUFFS

- 1 cup boiling water
- ½ cup butter or margarine
- 2 teaspoons sugar
- ¾ teaspoon salt
- 1 cup matzo cake meal
- 4 eggs

Combine first four ingredients in a saucepan. Bring to boiling; reduce heat and add cake meal all at once. Beat vigorously over low heat with a wooden spoon until mixture leaves the sides of the pan clean and forms a smooth ball. Remove from heat; allow to cool slightly.

Add eggs, one at a time, beating thoroughly after each addition; continue beating until thick and smooth. Drop by tablespoonfuls onto a greased baking sheet about 2 in. apart.

Bake at 450°F. 20 minutes. Reduce heat to 350°F. and bake until golden, about 20 minutes. Do not open oven door during early part of baking.

Remove from sheet and cool on wire rack.

When cool, cut off tops. Fill shells with **ice cream**, fresh **blueberries** topped with **dairy sour cream** and **brown sugar**, or **fruit treats**. Replace tops before serving and sprinkle with **confectioners' sugar**. *About 8 cream puffs*

### MATZO MEAL PIE SHELL

- 1 cup matzo meal
- ¼ cup sugar
- ¼ teaspoon mace
- ⅛ teaspoon salt
- ¼ cup butter, softened

Thoroughly mix matzo meal, sugar, mace and salt. Using a fork or pastry blender, blend in butter until thoroughly mixed.

Press crumb mixture very firmly into an even layer on bottom and sides of a 8-in. pie pan. Level edge of pie shell.

Bake at 375°F. 10 min., or until delicately browned. Cool thoroughly on a wire rack before filling. *One 8-in. pie shell*



### BAKED SLICED APPLES AND CHERRIES

*This is such a simple but different dinner dish. It can be served as dessert or during the main course. I particularly remember Mae's preparing it on a day she had been out shopping and Daddy called to say he was bringing a salesman home for supper. There was no time to make a fancy dessert and the salesman liked it so much he asked for the recipe to take home to Baltimore to his wife.*

- 3 medium cooking apples, pared, cored and cut in ½-in. slices
- 1 bottle (8 oz.) maraschino cherries, drained, reserving syrup

Arrange apples in a 9-in. pie plate. Cover with cherries cut in half. Pour cherry syrup over all. Place in a 400°F. oven 30 min. or until apples are tender. Spoon liquid over fruit once or twice during cooking. Serve warm in dessert dishes.

*About 6 servings*

### MATZO SCHALET

- 3 matzos, broken in small pieces
- 6 eggs, separated
- 1 cup sugar
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- 3 tablespoons butter, melted
- ½ cup ground almonds
- ¼ cup dried currants or raisins
- ¼ cup chopped candied citron
- ¼ cup chopped candied orange peel
- 1½ teaspoons grated lemon peel
- 1 large apple, quartered, cored, pared and thinly sliced
- 3 tablespoons lemon juice

Soak broken matzos in cold water until soft. Remove and squeeze out as much water as possible; set aside.

Beat egg yolks until thick and lemon-colored. Gradually add a mixture of sugar, salt and cinnamon, beating constantly. Stir in matzos, melted butter, and a mixture of the last seven ingredients.

Beat egg whites until stiff, not dry, peaks are formed. Fold into matzo mixture. Turn mixture into a well-buttered 9-in. springform pan and place in a 350°F. oven about 50 min. or until set and delicately browned. Remove from oven; cool. Serve with warm **Wine Sauce** (see recipe).

*About 9 servings*

### WINE SAUCE

- ¼ cup sugar
- 1 teaspoon cornstarch
- 1 teaspoon cinnamon
- ½ teaspoon grated lemon peel
- Pinch salt
- ½ cup water
- ½ cup dry sherry or other dry white wine
- 2 egg yolks, fork beaten

Mix sugar, cornstarch, cinnamon, lemon peel and salt in the top of a double boiler; stir in water. Bring rapidly to boiling over direct heat, stirring constantly, until thickened and clear. Stir in the wine.

Stir a small amount of the hot mixture into beaten egg yolks. Immediately blend into mixture in top of double boiler. Cook over simmering water, stirring constantly, until thickened. Serve hot or cold with Matzo Schalet.

*About 1 cup sauce*

### APPLE MATZO KUGEL

- 6 matzos, broken in pieces
- 2 apples, cored, pared and diced
- 1 tablespoon butter or shortening, melted
- 2 eggs, separated
- ¼ teaspoon mace
- ¼ teaspoon salt

Soak matzos in cold water 2 minutes. Remove and squeeze out as much water as possible. Place in bowl and add apple and butter or shortening. Beat egg yolks and mace until thick and lemon-colored. Gently stir into the matzo mixture.

Beat egg whites and salt until stiff, not dry, peaks are formed. Fold into matzo mixture. Turn into a buttered 1½-qt. casserole. Bake at 300°F. 1 hr. or until top has an even brown crust.

*About 8 servings*

### APPLE CAKE

*Preparing and serving the Passover Seder was a labor of love for Mae. We always had many friends join us and, of course, they could never get over the fact that Mae found such different ways to prepare the traditional food—for instance, this delicious Passover dessert.*

- 1 cup matzo meal
- ⅓ cup ground unblanched almonds
- 1 teaspoon cinnamon
- 2½ lbs. cooking apples (about 8 medium-sized)
- 1 teaspoon grated orange peel
- 1 tablespoon orange juice
- 8 egg whites
- ¾ teaspoon salt
- ¾ cup sugar
- 8 egg yolks, well beaten

Mix first three ingredients; set aside.

Quarter, core, pare, and finely shred the apples; stir in orange peel and juice. Set aside.

Beat egg whites and salt until frothy. Gradually add the sugar, beating constantly until stiff, glossy peaks are formed. Fold in egg yolks, blending well.

Gently fold matzo meal mixture and then grated apples into egg mixture. Turn batter into a greased (bottom only) 13 x 9 x 2-in. baking pan. Bake at 325°F. 1½ hrs. or until cake is well browned. Remove from oven and set on wire rack. Cool completely in pan.

Cut into squares to serve. If desired, top with whipped cream.

*12 servings*



## STRAWBERRY SHORTCAKE FOR PASSOVER

- 4 egg yolks
- $\frac{3}{4}$  teaspoon grated lemon peel
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup sifted matzo meal
- 4 egg whites
- Few grains salt
- 1 qt. strawberries, sweetened
- Sweetened Whipped Cream (page 63)

Mix the egg yolks, lemon peel and  $\frac{1}{2}$  cup of the sugar; beat at highest speed of electric mixer until very thick and light-colored.

Sprinkle the matzo meal over the egg-yolk mixture and fold together gently just until blended.

Beat egg whites and salt until frothy; add the remaining  $\frac{1}{4}$  cup sugar gradually, beating constantly until stiff, glossy peaks are formed. Spread egg-yolk mixture over egg whites and gently fold together.

Turn batter into two greased (bottoms only), waxed-paper-lined and greased again 8 x 8 x 2-in. baking pans.

Bake at 350°F. 20 min., or until lightly browned. Cool in pans on wire racks for 10 minutes. Cut around edges of cakes, invert and carefully remove waxed paper. Invert cakes onto wire racks to cool completely.

To serve, place one cake layer on a large serving plate and top with half of the strawberries; repeat with second cake layer and remaining strawberries. Top with whipped cream.

*About 9 servings*

## RADISH EINGEMACHTS (Candied Radish Preserves)

- 1 lb. large black radishes, pared and shredded
- 1 lb. honey
- 1 cup sugar
- 1 tablespoon ginger
- 1 teaspoon cinnamon
- $\frac{1}{2}$  cup coarsely chopped walnuts

Cover radishes with cold water in a saucepan; bring to boiling. Reduce heat and simmer 10 min.; drain. Repeat and drain thoroughly.

Combine honey and next three ingredients in a heavy saucepan and bring to boiling. Add radishes. Reduce heat; simmer, stirring frequently, until all honey is absorbed and radishes begin to look translucent. Remove from heat; stir in walnuts.

Turn into hot sterilized  $\frac{1}{2}$ -pt. jars and seal according to manufacturer's directions. Store in a cool dark place.

Serve as a sweet relish. *About 3  $\frac{1}{2}$ -pt. jars*

## COOKED FRUIT COMPOTE

- 3 fresh peaches
- 2 fresh pears
- $\frac{1}{3}$  cup pineapple tidbits
- 1 cup water
- 1 teaspoon lemon juice
- $\frac{1}{4}$  cup prepared raspberry-flavored gelatin
- 2 tablespoons sugar

Pare and slice peaches and pears. Place in a saucepan with remaining ingredients. Cook, covered, over low heat until fruit is tender, about 30 minutes. Remove from heat, cool and chill.

Serve in stemmed sherbet glasses with cream.  
*About 4 servings*

## LEMON SPONGE PUDDING

*I remember this as an "old faithful" dessert after a fish dinner.*

- $\frac{1}{2}$  cup sugar
- 5 tablespoons regular all-purpose flour
- $\frac{1}{4}$  teaspoon baking powder
- $\frac{1}{8}$  teaspoon salt
- 2 eggs, separated
- $1\frac{1}{2}$  teaspoons grated lemon peel
- 3 tablespoons lemon juice
- $1\frac{1}{2}$  tablespoons melted butter or margarine
- 1 cup milk

Combine  $\frac{1}{4}$  cup sugar, flour, baking powder and salt; set aside.

Beat egg yolks until thick and lemon-colored. Add lemon peel, juice and melted butter or margarine gradually, beating thoroughly. Alternately add the flour mixture and milk, beating well after each addition.

Beat egg whites until frothy; gradually add remaining  $\frac{1}{4}$  cup sugar beating until stiff, glossy peaks are formed. Fold in yolk mixture and pour into a greased 1-qt. casserole. Set casserole in a deep pan on oven rack; pour boiling water into pan to level of mixture in casserole. Bake at 375°F. 45 min. or until pudding is firm and nicely browned on top. Cool and chill. Serve in individual pudding dishes. *About 6 servings*

## BEET EINGEMACHTS (Beet Preserves)

*Served as a sweet preserve, especially at Passover time.*

- 2 lbs. beets
- 1 lb. honey
- 1 lb. sugar
- 1 tablespoon ginger
- 3 small lemons, thinly sliced
- 1 cup slivered blanched almonds

Cook beets in water to cover until tender. Drain and slip skins when cool enough to handle. Cut into thin strips or dice.

Combine honey and next three ingredients in a heavy saucepan. Bring to boiling; add beets and reduce heat. Simmer, stirring occasionally, about 45 min., or until beets are translucent and syrup is thick. Mix in almonds.

Turn into hot sterilized  $\frac{1}{2}$ -pt. jars and seal according to manufacturer's directions. Store in cool dark place to prevent loss of color.

*About 4  $\frac{1}{2}$ -pt. jars*

## FRUIT TZIMMES

- $\frac{1}{2}$  lb. dried prunes
- $\frac{1}{2}$  lb. dried apricots
- $\frac{1}{2}$  lb. dried peaches
- $\frac{1}{2}$  lb. dried pears
- $\frac{1}{2}$  cup raisins
- 3 cups boiling water
- $\frac{3}{4}$  cup brown rice
- $\frac{1}{2}$  cup honey
- $\frac{1}{3}$  cup butter
- 1 $\frac{1}{2}$  teaspoons grated lemon peel
- 3 tablespoons lemon juice
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon cinnamon

Wash fruit; soak 1 hour in the 3 cups boiling water in a saucepan in which fruit will be cooked.

Add the remaining ingredients to fruit mixture; bring to boiling. Reduce heat, cover and simmer 30 min. or until rice is tender.

Heat 2 tablespoons **flour** in a small skillet until light brown. Stir in 2 tablespoons **butter** until melted and slowly add 1 cup **water**. Bring to boiling; cook 2 to 3 min. stirring constantly until smooth and thickened. Add to fruit mixture; bring to boiling. Cook and stir until fruit liquid is thickened.

Turn into a 3-qt. casserole and set under the broiler for a few minutes to brown lightly. Serve

hot from casserole as a dessert or meat accompaniment.

*About 12 servings*

## OLD FASHIONED APPLE PAN

- 1 cup packed light brown sugar
- $\frac{1}{4}$  cup regular all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- 1 cup water
- 1 teaspoon vinegar
- 1 teaspoon lemon juice
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{8}$  teaspoon nutmeg
- 5 cups pared cooking apple slices

Mix sugar, flour and salt in a saucepan. Stir in water, vinegar and lemon juice until smooth. Bring rapidly to boiling; cook 2 to 3 min., stirring constantly, until thickened. Remove from heat; blend in butter and next three ingredients. Cover and set aside.

Arrange apples in a buttered 12 x 8 x 2-in. baking dish. Pour sauce over apples. Bake at 375° F. 40 min. or until apples are tender.

Serve in dessert dishes and top with **whipped cream**.

*About 6 servings*

## CAREFUL CUSTARD

*This is the same recipe Mae used for freezer ice cream. She would add peaches or bananas or strawberries (fresh ones—that was before the days of frozen fruits). My, that brings back memories... how I used to sit on top of the freezer while Mae turned the handle and then the fun of licking the dasher. All of this when I was a child...*

- 1 $\frac{1}{2}$  cups milk
- 5 tablespoons sugar
- $\frac{1}{2}$  teaspoons cornstarch
- $\frac{1}{4}$  teaspoon salt
- 2 egg yolks, fork beaten
- $\frac{1}{2}$  teaspoon vanilla extract

Scald milk, then stir in a mixture of sugar, cornstarch and salt; bring to boiling. Gradually add to egg yolks in the top of a double boiler, stirring constantly. Cook and stir over boiling water until mixture coats a spoon.

Remove from water; cool to lukewarm over cold water. Blend in extract. Pour into sherbet glasses and chill.

*About 4 servings*



Bedecked with plump canned cling peach slices over a creamy filling, Festive Peach Dessert is befitting the Passover meal.

### FESTIVE PEACH DESSERT

- 1 can (1 lb. 13 oz.) cling peach slices, thoroughly drained
- $\frac{1}{4}$  cup butter, melted
- 1 cup matzo meal or matzo wafer crumbs
- 2 tablespoons sugar
- $\frac{1}{2}$  cup butter
- 2 teaspoons grated lemon peel
- $1\frac{1}{2}$  tablespoons lemon juice
- 3 cups sifted confectioners' sugar
- 6 egg yolks ( $\frac{1}{2}$  cup)
- $1\frac{1}{2}$  cups dairy sour cream

Reserve some peach slices for garnish and dice remaining peaches; set aside.

Mix melted butter with matzo meal and 2 tablespoons sugar; set aside about 3 tablespoons for topping. Press remainder onto bottom of an 8-in. springform pan or 8 x  $1\frac{1}{2}$ -in. round layer-cake pan with removable bottom.

Bake at 350°F. 15 min. or until lightly browned. Set on wire rack to cool.

Cream  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  teaspoons of the grated peel and the lemon juice. Gradually add confectioners' sugar, beating until smooth and fluffy. Add the egg yolks, one at a time, beating thoroughly after each addition. Turn onto cooled crust in pan and spoon in diced peaches.

Blend remaining grated peel with sour cream and spread over peaches. Sprinkle top with reserved matzo meal mixture; garnish with reserved peach slices. Chill until firm.

To serve, remove springform and set cake on a chilled serving plate. *12 servings*

### GOLDEN APRICOT ICE

(pictured on front cover)

- 4 cans (1 lb. each) apricot halves
- 2 tablespoons (2 env.) unflavored gelatin
- $1\frac{1}{3}$  cups orange juice
- $\frac{1}{3}$  cup lemon juice
- $3\frac{1}{3}$  cups instant nonfat dry milk
- 7 drops yellow food coloring
- 5 drops red food coloring

Reserving syrup, drain apricots and force through a sieve or puree in a blender; set aside.

Soften gelatin in 1 cup of the reserved apricot syrup in a saucepan. Stir over low heat until gelatin is dissolved; remove from heat.

Combine reserved apricot puree, remaining syrup and orange and lemon juice. Mix in dry milk and dissolved gelatin; stir until milk is dissolved. Pour into refrigerator trays, cover and freeze until mixture is firm 1 inch in from edge of trays.

Turn mixture into a chilled bowl and beat until smooth. Add food coloring; blend. Return to trays, cover and freeze until firm.

*About 10 servings*

### FROZEN PUDDING

- 1 cup milk
- 20 large marshmallows
- 1 cup heavy cream, whipped
- 1 can (8 $\frac{3}{4}$  oz.) crushed pineapple, drained and chilled
- $\frac{1}{3}$  cup chopped maraschino cherries, chilled
- $\frac{1}{2}$  cup chopped nuts

Combine milk and marshmallows in a saucepan; heat, stirring occasionally, until marshmallows are melted. Remove from heat and beat until smooth. Cool.

When cool, fold in whipped cream and a mixture of remaining ingredients. Turn into a refrigerator tray. Cover and set in freezer 1 hour. Turn into a chilled bowl and beat until soft. Return to tray, cover, and freeze until firm.

To serve, cut into squares. *About 8 servings*



### CHERRY-NUT DESSERT

- 2 cups sifted regular all-purpose flour
- 1 teaspoon baking powder
- Few grains salt
- ¼ cup butter
- ¼ cup hydrogenated vegetable shortening
- 1 teaspoon vanilla extract
- 1 cup sugar
- 2 eggs
- 1 cup chopped pecans
- 1 can (1 lb. 4 oz.) pitted tart red cherries, drained

#### Topping:

- 3 tablespoons butter
- ⅓ cup flour
- ¼ cup sugar
- 1 cup chopped pecans

Blend first three ingredients; set aside. Cream butter, shortening, extract and sugar until light and fluffy; add eggs one at a time beating vigorously after each addition. Stir reserved flour mixture into creamed mixture. Mix in nuts.

Press half of the dough into a buttered (bottom only) 9 x 9 x 2-in. baking pan; arrange cherries evenly over top. Cover cherries with remaining dough.

For topping, with a pastry blender cut butter into a mixture of flour and sugar until crumbly; stir in nuts. Sprinkle topping over all.

Bake at 350°F. about 45 min. or until browned. Place on wire rack to cool slightly.

To serve, cut into squares while warm and top with dollops of dairy sour cream. 9 servings

### SOUR CREAM MATZO PUDDING

*This dish can be served not only for Passover but all year-round.*

- 3 matzos, broken in small pieces
- ½ cup golden raisins
- ½ cup sugar
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- ⅛ teaspoon mace
- 1 cup dairy sour cream
- 2 tablespoons butter, melted
- 2 eggs, well beaten

Put broken matzos into a bowl; pour boiling water over them. Drain. Pour cold water over them; drain again. Stir in raisins and a mixture of sugar, salt, cinnamon and mace.

Blend sour cream and melted butter into

beaten eggs. Fold egg mixture into matzo mixture. Turn into a buttered 1-qt. baking dish and bake at 325°F. 45 to 50 minutes.

Serve with dairy sour cream or tart jelly.

*About 4 servings*

### LEMON SHERBET

*After Mae passed away, I asked my cousin if she would like to have, as a little keepsake, something that had belonged to Mae. Her immediate reply was "Yes, Sarah Lee, I'd like to have Mae's recipe for Lemon Sherbet. I remember her making it when I was a little girl."*

- 2 cups sugar
- 1½ teaspoons grated lemon peel
- ⅓ cup lemon juice
- 1 qt. milk

Blend first three ingredients. Add milk slowly, stirring until sugar is dissolved. Pour into two refrigerator trays, cover and freeze until mixture is firm 1 inch in from edge of trays.

Turn mixture into a chilled bowl and beat until smooth. Return to trays and cover. Freeze until firm.

*About 8 servings*

NOTE: If desired, add a few drops of yellow food coloring to mixture before freezing.

### COTTAGE CHEESE PUDDING

- 1 cup regular all-purpose flour
- ¼ cup sugar
- 1 teaspoon salt
- 1 lb. cream-style cottage cheese
- 1 can (13½ oz.) crushed pineapple, drained
- 1 teaspoon vanilla extract
- 2 eggs, well beaten
- ½ cup milk
- ½ cup buttermilk
- 1½ cups crushed ready-to-eat cereal flakes
- 1 cup packed brown sugar
- ¼ cup butter

Combine flour, sugar and salt; set aside. Blend cottage cheese, pineapple and extract; mix in beaten eggs. Add flour mixture in thirds and a mixture of milks in halves to egg mixture, beating thoroughly after each addition. Pour into a well-buttered 8 x 8 x 2-in. pan. Sprinkle a mixture of the crushed cereal and brown sugar over top; dot with butter.

Bake in a 350°F. oven 1 hr. or until top is browned. Serve warm.

*About 8 servings*

## IRISH APPLE DESSERT

*From my German friend Inge—*

- 1 cup butter
- 1 teaspoon grated lemon peel
- $\frac{3}{4}$  cup sugar
- 3 egg yolks
- 3 cups sifted regular all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- 1 can (1 lb.) applesauce
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon cloves
- $\frac{1}{2}$  cup dark seedless raisins
- $\frac{1}{2}$  cup chopped walnuts

Cream butter and grated peel until light and fluffy. Add sugar gradually, beating constantly until thoroughly creamed. Vigorously beat in the egg yolks. Add a mixture of the flour and salt in thirds, blending thoroughly. Divide dough in half.

Evenly press half of the dough into a buttered (bottom only) 9 x 9 x 2-in. baking pan. Bake at 350° F. 15 minutes.

Meanwhile, mix applesauce and remaining ingredients. Pour over partially baked base in pan.

Roll remaining half of dough between pieces of waxed paper into a 9-in. square; place over applesauce mixture.

Return to oven and continue baking about

35 min. or until golden brown. Remove to wire rack and cool 10 minutes.

To serve, cut into squares while warm and top with **cinnamon-flavored whipped cream** or **vanilla ice cream**. *9 servings*

## COLORFUL CRANBERRY SHERBET

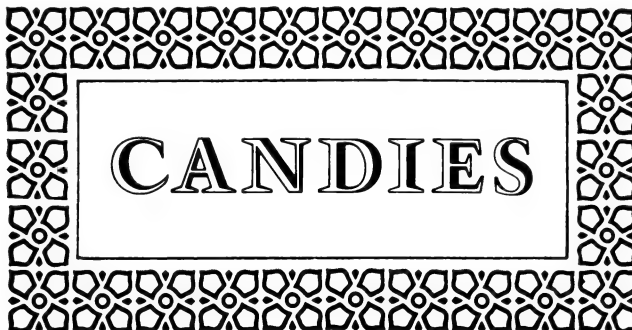
*This does not melt easily because of the gelatin. It can be served as a dessert or salad.*

- 1 lb. (4 cups) raw cranberries
- 3 cups water
- 2 teaspoons unflavored gelatin
- 2 cups sugar

Place cranberries and 2½ cups of the water in a saucepan; bring to boiling. Boil gently 10 min., or until cranberries pop. Force berries through a fine sieve being sure to remove all seeds; set puree aside.

Sprinkle gelatin over remaining ½ cup water in a saucepan to soften. Place over low heat and stir until gelatin is dissolved. Remove from heat; add sugar and cranberry puree. Stir until sugar is dissolved.

Pour into refrigerator trays, cover and freeze until mixture is mushy. Turn into a chilled bowl and beat with a rotary beater until smooth. Return to trays, cover and freeze. *10 servings*



## CANDIED ORANGE PEEL

*I remember so well when I was a child how often I used to eat oranges I didn't really want so the peeling could accumulate and then Mae would make candied orange peel. I felt quite important sharing it at school since none of the other kids ever brought anything quite so special.*

Dip **oranges** in hot water, wipe with soft cloth, and rub with **lump sugar** to extract the oil. Roll lump sugar until fine-grained; set aside.

Peel oranges; place peel in boiling water. Boil 15 min.; pour off water and replace with fresh. Boil 20 minutes. Again change water and boil 20 minutes. Drain and cool; scrape white part from peel and cut peel into strips.



Candied Orange Peel is a popular party nibbler and is an appealing addition to a gift box of homemade candies.

Allowing 1 lb. **sugar** and  $\frac{1}{2}$  cup **water** for every pound of peel, bring sugar and water to boiling in a large saucepan, stirring until sugar is dissolved. Wash down crystals from sides of pan with a pastry brush dipped in water. Reduce heat; add peel and set a candy thermometer in place. Simmer, stirring occasionally, until thermometer registers 236° F. and peel is transparent. Wash down crystals from sides of pan occasionally; change water after each washing.

When peel is cooked, drain and roll each piece in the crushed lump sugar. Put in warm oven to dry. Store in airtight containers in a cool, dry place.

#### MOHNE LACH (Poppy Seed Candy)

- $\frac{1}{2}$  lb. poppy seed
- 1 cup honey
- $\frac{3}{4}$  cup sugar
- 1 cup chopped pecans
- $\frac{1}{2}$  teaspoon ginger

Pour boiling water over poppy seed and let stand overnight; drain. Grind seed, a few at a time, with a mortar and pestle to release flavor.

Cook honey and sugar in a heavy saucepan over low heat, stirring until sugar is dissolved. Set a candy thermometer in place. Increase heat; add poppy seed and cook about 30 min., stirring frequently, until mixture is thick and thermometer registers 240° F. (mixture will hold its shape when dropped from a teaspoon onto a wet wooden board). Stir in nuts and ginger. Cook 1 min. longer.

Turn out onto a wet wooden board. Dip hands

in ice water and pat mixture to  $\frac{1}{2}$ -in. thickness. Let cool 5 to 10 min.; cut into 1-in. squares or diamonds with a sharp knife dipped in hot water. Cool completely on wire rack before serving.  
*About 4 doz. pieces candy*

#### TAIGLACH

*Mae was a Jewess by conversion, therefore, she tried just a little harder and with a little more care on her "Jewish recipes" such as this one.*

- 1 cup honey
- 1 cup sugar
- $2\frac{1}{4}$  teaspoons ginger
- 3 eggs
- 1 tablespoon sugar
- 2 tablespoons salad or cooking oil
- 2 cups sifted regular all-purpose flour
- 1 teaspoon finely ground almonds
- 2 tablespoons boiling water
- 2 teaspoons ginger
- 2 tablespoons slivered almonds

Mix honey, the 1 cup sugar, and 2 teaspoons of the ginger in a large heavy saucepan; set aside.

Beat eggs and the 1 tablespoon sugar until thick and piled softly; gradually add oil, beating constantly. Stir in a mixture of flour,  $\frac{1}{4}$  teaspoon ginger, and ground almonds. If necessary, add more flour until mixture forms a dough soft enough to handle with lightly floured hands.

Divide dough into 2 or 3 equal portions and roll between the palms of both hands to form  $\frac{1}{2}$ -in. thick ropes. Cut ropes into  $\frac{1}{2}$ -in. lengths.

Bring honey mixture to boiling, stirring to dissolve sugar. Drop dough piece by piece, into boiling honey mixture. Cover and cook over low heat for 30 minutes. Using a wooden spoon carefully turn mixture, bringing bottom layer to the surface. Cover and cook until top dough pieces are golden brown. Remove one "taigle" (dough piece); break open. If it is dry and crisp inside and golden brown outside, taiglach are done.

When taiglach test done, remove from heat; add boiling water, the 2 teaspoons ginger, and the slivered nuts. Stir carefully to distribute evenly.

Remove taiglach with a slotted spoon or fork. Place each separately on waxed paper. Cool. When cool, taiglach should be dry and glossy. Store in dry, tightly-covered containers.

*About 12 doz. taiglach*



## INGEBERLACH

(Ginger Candy)

*This candy is often served at Passover time.*

- 1½ cups matzo meal
- ½ cup ground toasted almonds
- 1 tablespoon ginger
- 1 teaspoon cinnamon
- 2 eggs, well beaten
- 1 cup sugar
- 1 teaspoon ginger
- 1 lb. honey

Add a mixture of matzo meal and next three ingredients to beaten eggs; mix well using a fork. Set aside.

Mix sugar and the 1 teaspoon ginger in a heavy saucepan. Stir in the honey. Bring to boiling; boil 10 min. (mixture will be a reddish golden color). Remove from heat.

Slowly spoon egg mixture into honey syrup, stirring constantly. Set a candy thermometer in place. Return to heat and cook slowly, stirring constantly, until thermometer registers 260° F. (mixture will be brown and almost too thick to stir). Remove from heat and beat until blended and smooth.

Turn out onto a wet wooden board. Dip hands in ice water and pat mixture to ½-in. thickness. Sprinkle with **sugar** and **ginger**; cool slightly. Cut into squares or diamonds with a sharp knife dipped in hot water. Press a toasted almond half into center of each piece, if desired. Cool completely on racks. *About 5 doz. pieces candy.*

## NUENT

(Nut Candy)

- 1 lb. honey
- ¾ cup sugar
- 3 cups chopped toasted filberts
- ⅛ teaspoon almond extract

Bring honey and sugar to boiling in a heavy saucepan; boil 10 min., stirring occasionally. Stir in nuts and set a candy thermometer in place. Cook until thermometer registers 260° F., about 20 min., stirring occasionally (mixture will be brown and thick).

Turn out onto a wet wooden board. Dip hands in ice water and pat mixture into a square 1 in. thick. Let cool slightly. Cut into squares or diamonds with a sharp knife dipped in hot water. Cool completely on wire racks before serving. *About 2 doz. pieces candy*

## CHOCOLATE FUDGE

- 3 pkgs. (6 oz. each) semisweet chocolate pieces or 1 pkg. (8 oz.) unsweetened chocolate, broken in pieces
- ½ lb. butter
- 3 tablespoons vanilla extract
- 2 lbs. sugar
- 1 can (14½ oz.) evaporated milk or 1⅔ cups heavy cream

Put chocolate, butter and extract into a large bowl; set aside.

Combine sugar and evaporated milk or cream in a large heavy saucepan. Stir over medium heat until sugar is completely dissolved. Increase heat and bring mixture to boiling. Wash down crystals from sides of pan with a pastry brush dipped in water. Set a candy thermometer in place.

Cook, stirring constantly, until thermometer registers 236° F., washing down crystals from sides of pan and changing water after each washing.

Remove from heat and pour over ingredients in bowl. Replace thermometer and let stand, without stirring or jarring, until lukewarm (about 110° F.).

Remove thermometer and beat with a wooden spoon until mixture thickens. If desired, mix in 1 cup chopped nuts. Immediately pour into two lightly buttered 8-in. square pans. Let stand 5 or 6 hours. Cut into squares to serve.

*About 4 lbs. fudge*

Creamy-soft Chocolate Fudge, shown on a marble slab, will keep moist for weeks if stored in a tightly covered container.



**MEHREN INGEBERLACH**  
(Carrot Candy)

*This different candy is a special treat for Passover.*

- 1 lb. carrots, scraped and finely shredded  
(about 3½ cups, shredded)
- 1 cup sugar
- ½ teaspoon salt
- 1 lb. honey
- ⅔ cup finely chopped toasted almonds
- ½ teaspoon ginger
- ½ tablespoon grated orange peel

Combine carrots, sugar, salt and honey in a large saucepan. Set a candy thermometer in

place. Cook over low heat, stirring almost constantly to prevent burning, until candy thermometer registers 260° F. (mixture will be very thick and glossy brown). This will take about an hour to cook, so be patient.

Stir in nuts, ginger and orange peel; cook 1 min. longer. Turn out onto a cookie sheet or board sprinkled with some of a mixture of ¼ cup sugar and ⅛ teaspoon ginger; spread evenly. Sprinkle surface with remaining sugar-ginger mixture. Mark into shapes while still warm.

Cool 1 hour; cut into diamond shapes with a sharp knife dipped in hot water. Place on a wire rack to cool completely.

*About 5 doz. pieces candy*



## BEVERAGES

### PERFECTION PUNCH

- ½ cup water
- 1 cup sugar
- 2 cups orange juice
- 1 cup lemon juice
- ½ cup grapefruit juice
- ½ cup creme de menthe
- ¼ cup crushed pineapple
- Peel of ½ orange
- Peel of ½ cucumber
- 1 qt. ginger ale, chilled

Combine water and sugar in a saucepan. Bring to boiling, stirring until sugar is dissolved. Remove from heat and add next seven ingredients; stir. Chill several hours. Discard peels.

To serve, pour chilled juice mixture and ginger ale over ice cubes in a chilled punch bowl.

*About 2 qts. punch*

### HONEY-BANANA MILK

*(pictured on back cover)*

- 3 ripe bananas with brown-flecked peel
- 3 tablespoons lemon juice
- 1⅔ cups instant nonfat dry milk  
(not reliquefied)
- 1 qt. whole milk or water, chilled
- ⅓ cup honey
- ⅓ cup orange juice
- ⅓ teaspoon allspice

Mash bananas; stir in lemon juice.

Mix dry milk into whole milk or water until dissolved. Add banana mixture, honey, orange juice and allspice. Beat thoroughly, or if electric blender is available, use to mix ingredients. (Drink should be frothy.) Serve immediately or chill thoroughly and beat again before serving.

*About 1½ qts. beverage*



### SPARKLING APPLE "WINE"

- 1 qt. apple juice, chilled
- 1 pt. ginger ale, chilled
- Strip of orange peel

Blend apple juice and ginger ale in a decanter and add the strip of orange peel. Serve at once.

*About 1½ qts. beverage*

### EGGNOG

*I remember the holiday fun making eggnog with Mae directing, and my husband, Julius, and me mixing and tasting—even Diane, a small child then, liked to be in on the act. She and Daddy were given special seats where they could watch the whole procedure.*

- 12 eggs, separated
- ¾ cup sugar
- 1 qt. bourbon whiskey, chilled
- 3 qts. milk, chilled
- 1 pt. cream, chilled
- 1 cup rum, chilled
- Ground nutmeg

Beat egg yolks until thick and lemon colored; add sugar gradually beating constantly until

blended. Slowly pour bourbon into egg yolk mixture beating constantly. Mix in milk and cream; blend in rum.

Beat egg whites until stiff, but not dry, peaks are formed. Fold into eggnog. Chill thoroughly. Sprinkle generously with ground nutmeg before serving in chilled punch cups.

*About 7 qts. eggnog*

### MILK AND HONEY

*(pictured on back cover)*

- 4 eggs
- ½ cup honey
- 1 cup instant nonfat dry milk
- 3 cups apricot nectar, chilled
- 1⅓ cups orange juice, chilled
- 2 to 4 tablespoons lemon juice

Beat eggs until thick and piled softly; add honey gradually, beating constantly until blended.

Stir dry milk into a mixture of apricot nectar and remaining ingredients until dissolved. Add gradually to egg-honey mixture; beat until foamy. Chill and beat again before serving.

*About 1½ qts. beverage*

A thick, creamy Eggnog served with butter-type cookies throughout the holiday season is a mark of gracious hospitality.





# Index

<b>APPETIZERS</b> . . . . .	7-9, 49	Onion Rolls . . . . .	18	Gumdrop Cookies . . . . .	74
Cabbage Strudel . . . . .	49	Sweetbread . . . . .	20	Honey Drops . . . . .	75
Cheese Pastry Roll-Ups . . . . .	8	<b>CAKES</b> . . . . .	55-73	Mandel Baigelach (Almond Crescents) . . . . .	76
Chicken Livers, Chopped . . . . .	7	Cook's Notes for Cake Making . . . . .	55	Mohn Korshelach (Poppy Seed Cookies) . . . . .	74
Eggplant, Chopped . . . . .	8	<b>Butter-Type</b> . . . . .		Passover Cookies . . . . .	77
Herring, Chopped . . . . .	8	Almond . . . . .	56	Poppy Seed Squares . . . . .	76
Israeli Chumos (chick peas and sesame seed) . . . . .	9	Applesauce . . . . .	69	Purim Cookies . . . . .	75
Liver, Chopped . . . . .	7	Banana . . . . .	63	Rogelachs . . . . .	76
Lox-Cream Cheese Spread . . . . .	9	Chocolate . . . . .	67	Sour Cream Wafers . . . . .	77
<b>BEVERAGES</b> . . . . .	93, 94	Brown Sugar . . . . .	66	Strudel Sticks . . . . .	75
Eggnog . . . . .	94	Filbert Torte . . . . .	63	<b>DESSERTS</b> . . . . .	84-90
Honey-Banana Milk . . . . .	93	Gold . . . . .	60	Apple Cake . . . . .	85
Milk and Honey . . . . .	94	Honey . . . . .	56	Apple Pan, Old Fashioned . . . . .	87
Perfection Punch . . . . .	93	Jam . . . . .	68	Apples and Cherries, Baked Sliced . . . . .	84
Sparkling Apple "Wine" . . . . .	94	Lady Baltimore . . . . .	65	Cherry-Nut Dessert . . . . .	89
<b>BREADS</b> . . . . .	17-32	Merrie Companie (One-Bowl Method) . . . . .	58	Custard, Careful . . . . .	87
<b>Quick</b> . . . . .		Old-Fashioned Lemon Layer . . . . .	62	Fruit Compote, Cooked . . . . .	86
Blintzes . . . . .		Orangeade . . . . .	68	Irish Apple Dessert . . . . .	90
Cheese . . . . .	29	Poppy Seed . . . . .	66	Strawberry Shortcake for Passover . . . . .	86
Passover . . . . .	29	Praline . . . . .	71	Tzimmes, Fruit . . . . .	87
Sour Cream . . . . .	29	<b>Sponge-Type</b> . . . . .		<b>Puddings</b> . . . . .	
Coffee cakes . . . . .		Honey . . . . .	56	Cottage Cheese . . . . .	89
Blueberry . . . . .	27	Jelly rolls . . . . .	60, 61	Lemon Sponge . . . . .	86
Pennsylvania Dutch Style . . . . .	23	Lekach (Traditional Honey Cake) . . . . .	58	Sour Cream Matzo . . . . .	89
Toasted Filbert . . . . .	22	Passover . . . . .		<b>Refrigerator</b> . . . . .	
Kuchen . . . . .		Banana Walnut . . . . .	59	<i>Chilled</i> . . . . .	
Apple . . . . .	22	Chocolate Filbert . . . . .	60	Festive Peach Dessert . . . . .	88
Quick . . . . .	22	Jelly Roll . . . . .	61	<i>Frozen</i> . . . . .	
Mandel Bread . . . . .		Prune Upside-Down . . . . .	65	Apricot Ice, Golden . . . . .	88
(Almond Bread) . . . . .	24	Sponge Cake . . . . .	59	Frozen Pudding . . . . .	88
Matzo Brei . . . . .	28	Wine . . . . .	59	Sherbet . . . . .	
Muffins . . . . .		<b>Cheesecakes</b> . . . . .		Cranberry . . . . .	90
Matzo Farfel . . . . .	22	Currant for Passover . . . . .	72	Lemon . . . . .	89
Poppy Seed . . . . .	25	Lemon, Luscious . . . . .	73	<b>FILLINGS</b> . . . . .	15, 16, 18, 27, 29, 31, 59, 62, 66, 68, 75, 77, 81, 82
Sour Cream . . . . .	24	Mae's . . . . .	72	Blintze . . . . .	29, 31
Nut Bread, Passover . . . . .	17	Peach-Glazed . . . . .	69	<i>Main Dish</i> . . . . .	29
Onion Bread Squares . . . . .	24	<b>Fruitcakes</b> . . . . .		Chicken . . . . .	
Pancakes . . . . .		Fruited Honey Cake . . . . .	71	Liver . . . . .	
Matzo Meal . . . . .	25	Sherried Raisin Walnut Cake . . . . .	67	Meat . . . . .	
Sour Cream . . . . .	28	<b>CANDIES</b> . . . . .	90-93	Potato . . . . .	
Potato . . . . .		Candied Orange Peel . . . . .	90	<i>Sweet</i> . . . . .	31
Knishes . . . . .	31	Chocolate Fudge . . . . .	92	Apple . . . . .	
Latkes . . . . .	28	Ingeberlach (Ginger Candy) . . . . .	92	Berry . . . . .	
<b>Yeast</b> . . . . .		Mehren Ingeberlach (Carrot Candy) . . . . .	93	Double Fruit . . . . .	
Buckwheat Latkes . . . . .	19	Mohnelach (Poppy Seed Candy) . . . . .	91	Jelly . . . . .	
Challah . . . . .	19	Nuent (Nut Candy) . . . . .	92	Fruit (for cookies) . . . . .	75, 77
Coffee cakes . . . . .		Taiglach . . . . .	91	Kreplach and Knish . . . . .	15, 16 (also for Pierogen and Piroshki)
Coffee Rings . . . . .	20	<b>COOKIES</b> . . . . .	74-77	Cheese . . . . .	15
Jewish Bubble . . . . .	23	Brownies . . . . .	74	Cheese-Potato . . . . .	15
Poppy Seed . . . . .	21	Coconut Macaroons . . . . .	76	Chicken . . . . .	15
Crescents, Tea . . . . .	25	Fruit-Filled Cookie Cones . . . . .	77	Fish . . . . .	15
Hamantaschen (poppy seed- filled pastries) . . . . .	27				
Jewish Braid . . . . .	18				
Kipfel, Tea . . . . .	25				

Kasha	15	Pot Roast (Essig Fleisch)	35	<b>SOUPS</b>	10-14
Meat	15	Old World	34	Barley and Mushroom	12
Mushroom	16	Tzimmes	33	Bean and Barley	13
Potato	15	Apricot-Prune	33	Beef	12
Vegetable	16	Variety		Borscht	12
Lemon (for cake)	62	Kishke	36	Cabbage	11
Onion (for rolls)	18	Liver Pie, Passover	38	Meat	10
Orange (for cake)	68	Tongue, Sweet-Sour	37	Plum	10
Poppy Seed		Veal		Spinach	12
(for Hamantaschen)	27	Breast, Stuffed	38	Spinach-Rhubarb	12
Prune (for cake)	59	Paprikash	38	Cabbage	11
Strudel	81, 82	Spareribs, Kosher-Style	35	Chicken	11
Almond Pineapple	82	<b>PASTRIES AND PIES</b>	78-84	Flanken (beef)	11
Apple and Currant	81	<i>Pastries</i>		Lentil	14
Cherry	81	Passover Cream Puffs	84	Sauerkraut	13
Cottage Cheese	82	Strudel	81	Wine-Cherry	13
Dried Fruit	82	Sour Cream	83	<b>SOUP ACCOMPANIMENTS</b>	14-17
Jelly	82	<i>Pies</i>		Eggballs	17
Nut	82	Pastry		Farfel	17
Poppy Seed	81	For a One-Crust Pie	79	Knaidlach, Cheese	16
Raisin and Cherry	82	For a Two-Crust Pie	79	Knishes	16
Vanilla (for cake)	66	Matzo Meal Shell	84	Kreplach	15
<b>FISH</b>	8, 43-48	Apple, George Washington	78	Luckshen (Noodles)	14
Dumplings, Baked Fish	46	Lemon, Old-Fashioned	79	Mandlen (Soup Nuts)	16
Fish in Mustard Sauce	47	Passover	79	For Passover	17
Gefilte Fish	43	Macaroon, French	83	Matzo Balls	14
Almost Authentic	44	Pecan, Southern	78	<b>VEGETABLES</b>	49-55
Two-Tone Mold	43	Pineapple	80	Artichokes, Saffron-Rice	49
Herring		Sweet Potato	83	Beet Kugelach	51
Baked	45	<b>PICKLES AND PRESERVES</b>	8, 9, 86, 87	Cabbage Strudel	49
Baked in Cream	45	Beet Eingemachts		Carrot(s)	
Chopped	8	(Beet Preserves)	87	Honeyed	50
Forshmak	45	Kosher Dill Pickles	8	Potato Charlotte	50
Mold (halibut, white fish,		Prunes, Spiced Pickled	9	Ring	50
or pike)	46	Radish Eingemachts		Cucumbers Vinaigrette	54
Paprika Fish	48	(Candied Radish Preserves)	86	Kishuim (Squash)	53
Salmon		Senfgurken		Mushroom-Barley Kugel	53
Marinated	48	(Ripe Cucumber Pickles)	9	Nahit, Honeyed (Chick Peas)	50
Sweet and Sour	47	<b>POULTRY</b>	39-42	Onion Custard Pie	52
Sole, Kasha Stuffed Fillet	48	Chicken(s)		Pea Pasties, Baked	51
Sweet and Sour Fish	47	Gefilte Helzel (Stuffed		Peas and Kasha	51
Tuna Kugel	44	Poultry Neck)	41	Pepper Salad	55
Whitefish, Sea-of-Galilee	45	Livers, Burgundy		Potato	
<b>FROSTINGS AND ICINGS</b>	27, 56, 58,	(in rice ring)	41	Cheese Puff	53
62, 63, 66, 68, 72		Orange-Glazed, Twin	40	Kugel	53
Almond Icing	56	Paprika	39	Pillows	54
Buttermilk Fudge Frosting	66	Pot Roasted	41	Sweet Potato Kugel	55
Caramel Frosting	72	Schmaltz (Rendered		Vegetable Roll-Ups	54
Filbert Frosting, Fluffy	63	Chicken Fat)	40	<b>MISCELLANEOUS</b>	28, 31, 32,
Honey Frosting, Fluffy	56	Skillet	40	53, 55, 63, 71, 85	
Lady Baltimore Frosting	62	Stuffings		Caramel Syrup	71
Orange Butter Frosting	68	Matzo-Filbert	42	Kugel	
Orange Cream Icing	27	Turkey or Chicken	42	Apple Matzo	85
Seven-Minute Frosting	62	<b>SALADS</b>	8, 43, 54, 55	Cheese and Mushroom	
Beige	62	Chopped Eggplant	8	Matzo	32
White Mountain Frosting	58	Cucumbers Vinaigrette	54	Fresh Orange	32
Fruit 'n Nut	58	Pepper Salad	55	Luckshen (Noodle Pudding)	28
<b>MEAT</b>	33-38	Two-Tone Gefilte Fish Mold	43	Mushroom-Barley	53
Beef		<b>SAUCES</b>	35, 43, 65, 69, 85	Potato	53
Brisket	34	Barbecue	35	Sweet	55
Corned	36	Fish	43	Schalet	
Essig Fleisch		Dessert Sauces		Matzo	85
(Sweet-Sour Pot Roast)	35	Brandy Hard	69	Noodle	31
Ground		Prune	65	Whipped Cream	
Rolled Cabbage	36	Wine	85	Cherry	63
Kasha	35			Sweetened	63





